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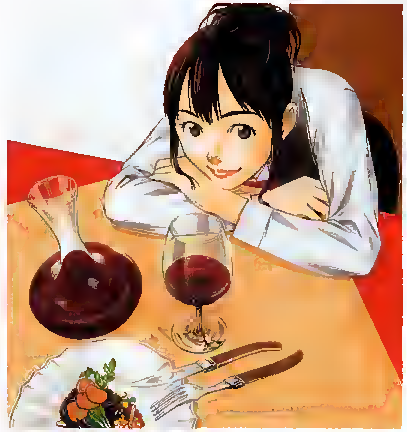

ソムリエール la sommeliere Vol.1
メッセージ

「はい。だから私も運命になんか負けません。」

両親を失いながらも篤志家の援助により大学の醸造科を卒業した樹カナ。
自らも出身である施設で、子供達とワインを造っていた
彼女の元に届いた、ある"理不尽な申し出"とは…？

ワインは誰かと分かち合う飲み物である。
喜び、悲しみ… そして愛情や憧しみも。

集英社ビジネスジャンプにて絶賛連載中!!

話題沸騰! 比類なき珠玉のドラマが
待望の単行本化!!

城 アラキの大人気作!!

◎「ソムリエ」(集英社漫画文庫刊)…全6巻 ◎「バーテンダー」…①～⑦巻(以下続刊)

好評発売中!!

グランヴァンはもういい！
と言っては不遜だけど、
価格と味が比例しないのがワインの世界。
本作品では、もう少し手頃で美味しい
ワインの世界を紹介できたらと思っている。

原作・城アラキ

ワインは人生で一番遠いお酒でしたが
今ではなくてはならない存在となりました。
この素晴らしい世界を、一人でも多くの人にと
頑張って描きます。よろしくお願いします。

漫画・松井勝法

「自分なんか死んだ方がいい」と思う夜は、
とっておきのワインを開けてください。
そして、そんな夜のために、
人生を変えるワインを探してください。

監修・堀 賢一

cover design ― Banana Grove Studio

ソムリエール

la sommelière

Vol.1 メッセージ

原作・城アラキ
漫画・松井勝法
監修・堀賢一

BJ ビージャン YJC
ソムリエール
la sommelière
Vol.1

原作・城アラキ
漫画・松井勝法
監修・堀賢一

集英社

ソムリエ

la sommelière

Vol.1 メッセージ

原作・城アラキ
漫画・松井勝法
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la sommeliere
ソムリエール
Vol.1
メッセージ
原作・城アラキ 漫画・松井勝法 監修・堀賢一

ソムリエール la sommelière Vol.1

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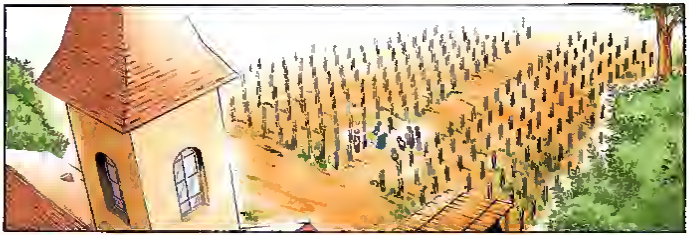
-End column-
「freedom of wine」

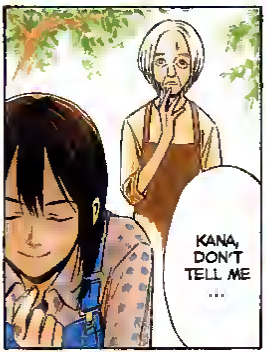
この作品はフィクションです。
実在の人物・団体・事件などには、いっさい関係ありません。

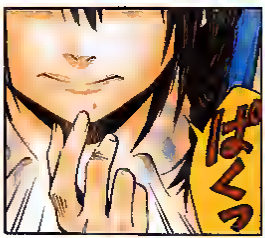
photo／Hiroshi Suga

SWISS
ALPS—

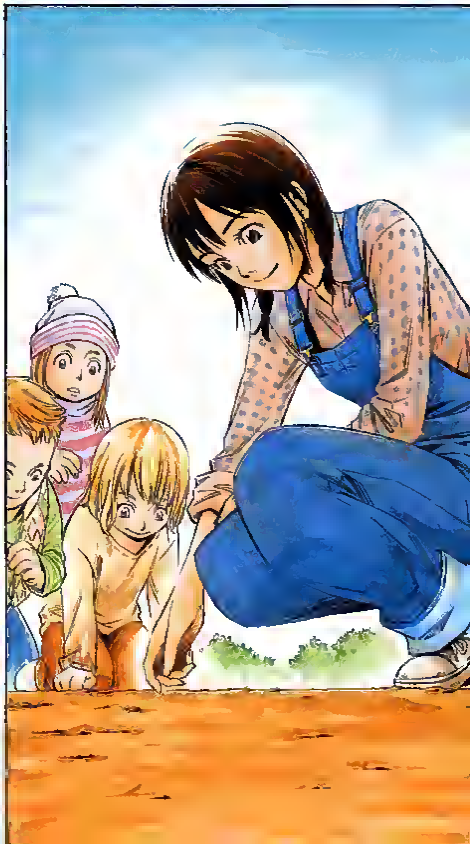
le vin #1: message







SFX: "SFX OF INSERTING INTO MOUTH".



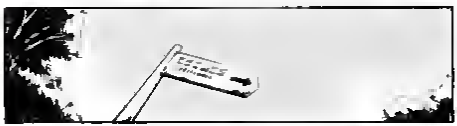
THE SOIL IS FINALLY READY NOW!

YOU ARE JUST LIKE A MOLE
IT'S SO MEAN OF YOU TO CALL HER A MOLE, PRINCIPAL
WINE DEPENDS ON GRAPES, WHICH IN TURN DEPENDS ON THE SOIL, SO I HAVE TO TASTE IT.
DO THEY TEACH BREWERY IN THE UNIVERSITY BY MAKING YOU TASTE THE SOIL?

ALL OF YOU! YOU KNOW YOU SHOULDN'T IMITATE KANA!
I'M SORRY FOR TEACHING THEM SOMETHING WEIRD...
BUT YOU KNOW,
SINCE YOU CAME BACK TO THIS COUNTRY,
ALL THE WINE FROM THIS VILLAGE HAS BECOME MUCH BETTER IN QUALITY.

...BUT THEY MUST STILL SHED MUCH SWEAT.
WHAT PEOPLE CAN DO IS TO NOT DEFY THAT POWER ...
RATHER THAN THROUGH MY WORK,
WINE IS MADE BY THE FORCES OF NATURE.
AH~ IT'S THE PHRASE THAT KANA ALWAYS USES
WINE IS MADE THAT WAY.
YES.

OI!
IS THIS PATH REALLY OK?
THIS PLACE IS IN THE MIDDLE OF NOWHERE.



"Shake shake"

SO IT'S HERE...
ROKO FARM

ベチャッ
A... GRAPE FIELD.
Tap!
バッ

TN: THE CARD IS WRITTEN WITH THE FIRST NAME FIRST

AN ATTO-RNEY ...
YES, OF COURSE.
I WAS ABLE TO SUSTAIN THIS GRAPE FARM WITH THE HELP OF MR. SMITH.
RoKo FaRm
THAT IS,
UP UNTIL TODAY, I'D SAY.
WHAT DO YOU MEAN...
DON'T TELL ME HE'S WITHDRAWING HIS SUPPORT!?
MY CLIENT, JOHN SMITH, HAS A PROPOSAL FOR YOU.
TODAY?

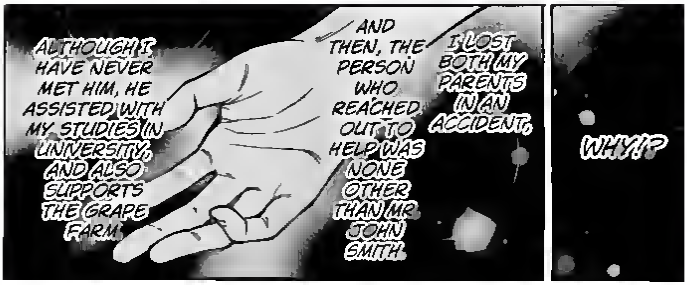
HE WANTS YOU TO WORK
IN A RESTA-URANT IN TOKYO.

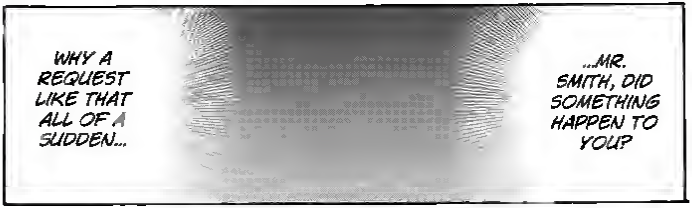
IF YOU ACCEPT, THEN HE WILL CONTINUE TO SUPPORT THIS FARM IN THE FUTURE.
WHAT DO YOU MEAN?
RESTA-URANT?
TOKYO?
AND IF I REF-USE?
WHAT WILL HAPPEN TO THE FARM, THE 20 CHILDREN, AND THE OTHER TEACHERS?

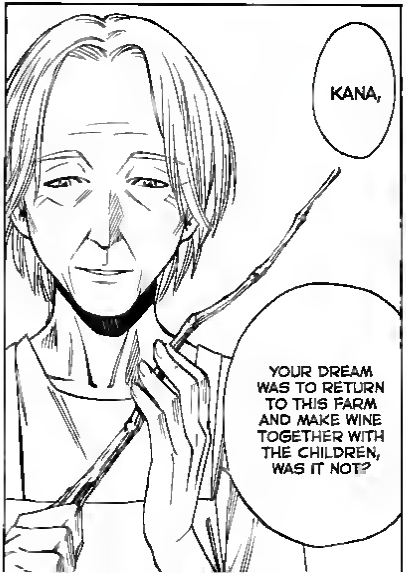
... ALL I CAN DO IS DELIVER MY CLIENT'S MESSAGE.
THEY HAVE NO PARENTS!
EVERY SINGLE ONE OF THEM LOST THEIR FAMILY TO WAR OR FAMINE!
AND THOSE CHILDREN LACKING IN DISCIPLINE WILL EITHER BE RETURNED TO THEIR ORIGINAL PARENTS OR SENT TO OTHER FACILITIES...
THE FARM WILL BE BROKEN UP,
.....
KICKING AROUND POOR PEOPLE AS HE PLEASES.
OH, HOW I ENVY HIM.
THAT IS THE POWER OF THE RICH.
HOWEVER, BEFORE THAT...
BUT,
WHY DOES MR. SMITH WANT THAT SO SUDDENLY?

ANOTHER CONDITION FROM MY CLIENT IS THAT YOU MUST DO A BLIND TASTING*.
IF YOU ARE WRONG, THEN HE WILL WITHDRAW HIS SUPPORT REGARDLESS.
THE WINE,
WAS CHOSEN BY MR. JOHN SMITH, CORRECT?
YES.
YOU KNOW OF HOTEL VITZNAU BY THE LAKE, I PRESUME?
IF YOU ACCEPT THE CONDI-TIONS, THEN GO TO THE RESTAURANT TONIGHT.

*BLIND TASTING IS TASTING WHEN THE BOTTLE IS HIDDEN. YOU MUST DETERMINE THE BRAND OF WINE BY TASTE ALONE.


ALTHOUGH I HAVE NEVER MET HIM, HE ASSISTED WITH MY STUDIES IN UNIVERSITY, AND ALSO SUPPORTS THE GRAPE FARM.
AND THEN, THE PERSON WHO REACHED OUT TO HELP WAS NONE OTHER THAN MR. JOHN SMITH.
I LOST BOTH MY PARENTS IN AN ACCIDENT.
WHY!?


WHY A REQUEST LIKE THAT ALL OF A SUDDEN...
...MR. SMITH, DID SOMETHING HAPPEN TO YOU?


KANA,
YOUR DREAM WAS TO RETURN TO THIS FARM AND MAKE WINE TOGETHER WITH THE CHILDREN, WAS IT NOT?

KANA
...

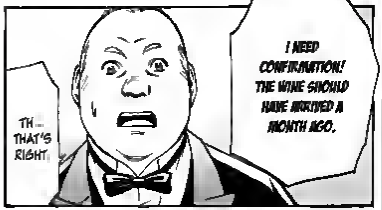
TN: SISTER IS JUST HER TITLE, THEY ARE NOT RELATED
SISTER ...!
DID YOU HEAR EVERY-THING!?

ONE IS TO REJECT MR. SMITH'S REQUEST, AND WE'LL TRY TO MANAGE SOMEHOW.
YOU HAVE TWO PATHS TO CHOOSE FROM.
YES.
THAT'S WHY I CHOSE TO STUDY ABOUT WINE IN UNIVERSITY.
IF I CAN HELP OUT HERE, EVEN IF ONLY A LITTLE BIT
I CAN'T DO THAT.
WE WOULD NEED NEW CASKS AND WINE PRESS, FOR ONE THING...
KANA,
I'M REALLY HAPPY THAT YOU CAME HERE TO HELP.
BUT ...
AS FOR THE OTHER PATH,
PERHAPS IT IS FATE THAT YOU SHOULD GO OUT INTO A NEW WORLD.

A NEW WORLD ?
SISTER, ARE YOU SAYING THAT I SHOULD GO TO TOKYO ..?
I DO NOT KNOW
BUT, WHEN YOU FIRST CAME TO THIS FARM,
DO YOU REMEMBER THE WORDS I SPOKE?
.....
HUMANS CANNOT ESCAPE FROM FATE.
HOWEVER, THEY CAN FIGHT AGAINST IT.

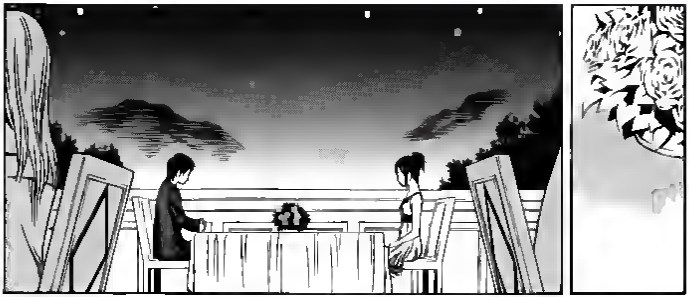
AND PERHAPS YOU WILL MEET MR. JOHN SMITH IN TOKYO.
WHAT YOU WANT TO DO IN LIFE, YOU MUST DECIDE YOURSELF.
TOKYO ...
BY MYSELF
KANA... ARE YOU GOING AWAY SOMEWHERE?
ARE YOU GONNA BE TAKEN AWAY BY THAT BAD GUY?
THAT'S NOT IT.
I JUST WANT TO GO LISTEN TO THE MESSAGE OF A PERSON I'VE BEEN WANTING TO MEET ALL THIS TIME.
YES. FROM THE, YOU WHO IS DEEPLY INVOLVED WITH WINE,
I WANT TO KNOW YOUR MESSAGE---

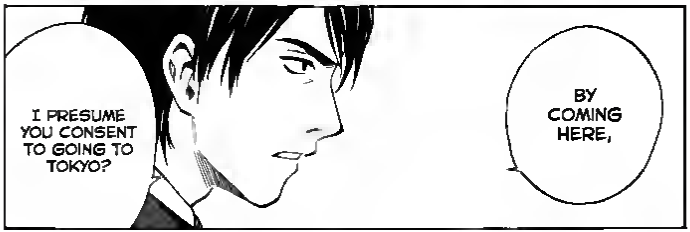
(!): HE SAYS THE LINE BELOW IN ENGLISH

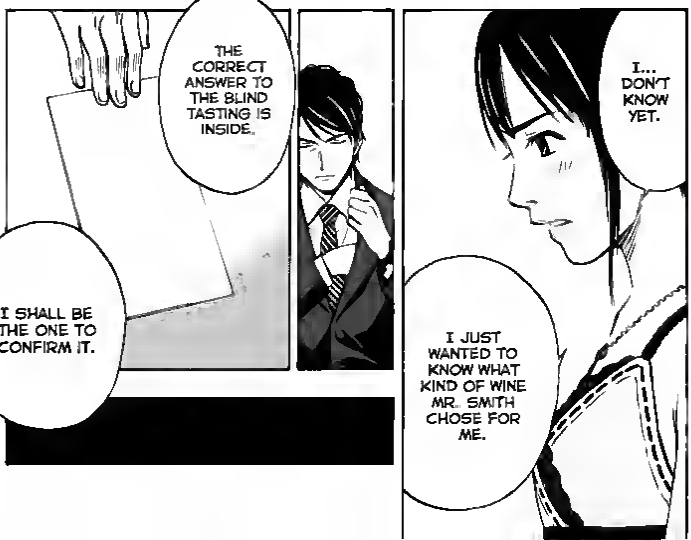


SUE ME...!
IF YOU HAVEN'T, THEN I WILL SUE YOU!
I INSTRUCTED YOU TO KEEP IT IN THE CELLAR, AND HAVE YOU DONE JUST THAT?
...YES.
TING.

THANK YOU.
FOR COMING FIRST
I WONDER IF IT'S NOT A VERY POPULAR JOB
WINE, HUH



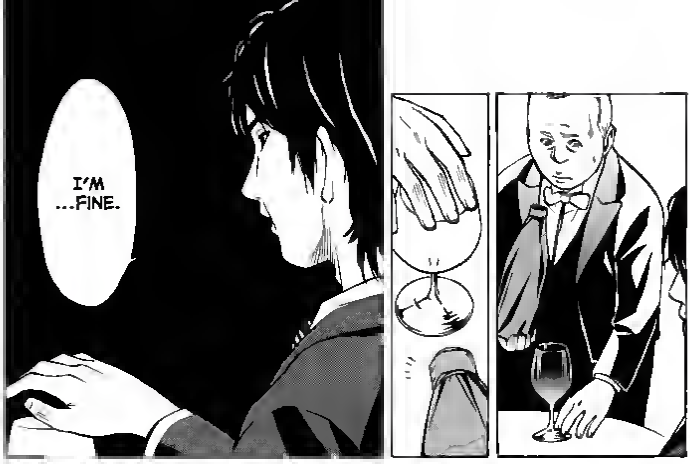

I PRESUME YOU CONSENT TO GOING TO TOKYO?
BY COMING HERE,


I SHALL BE THE ONE TO CONFIRM IT.
THE CORRECT ANSWER TO THE BLIND TASTING IS INSIDE.
I JUST WANTED TO KNOW WHAT KIND OF WINE MR. SMITH CHOSE FOR ME.
I... DON'T KNOW YET.

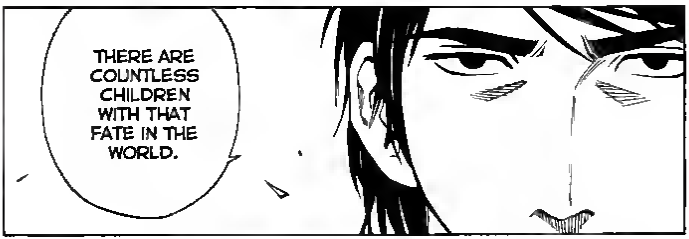
MR. SMITH ...
THIS IS A MESSAGE FROM YOU.
WHAT ARE YOU TRYING TO TELL ME?
...MR. KATORI, DO YOU LIKE WINE?

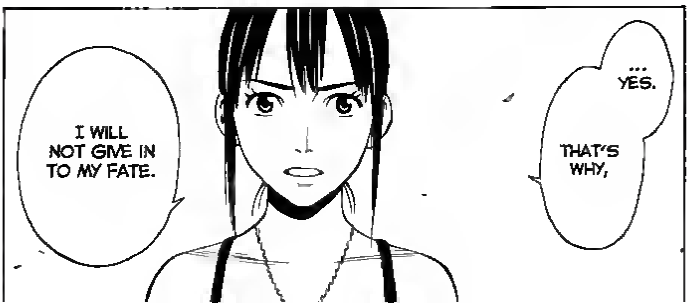
I BUY WINE FOR INVESTMENTS, BUT I HATE DRINKING IT.
I NEVER LIKED THE TASTE.
AND ALSO BECAUSE WHEN I VISITED THE FARM, I HAD MUD THROWN AT MY ¥3000 SUIT.
I'M SORRY... ABOUT THAT.
BUT PLEASE UNDER-STAND.
THOSE CHILDREN THINK THAT EVERYONE IN A SUIT IS A BAD PERSON.
BAD PER-SON?
LIKE PAROLE OFFICERS OR WELFARE WORKERS.
THEY THINK THAT WHEN PEOPLE WEARING TIES COME, THEY WOULD BE TAKEN AWAY SOMEWHERE.

.....
AND NO MATTER WHERE THEY GO, THEY WILL BE SEEN AS A HINDRANCE
THAT'S WHAT I BELIEVE.
I...
ALSO LOST BOTH OF MY PARENTS WHEN I WAS A CHILD,
SO I UNDER-STAND THEIR FEEL-INGS.
THEY HAVE NO PLACE IN THIS WORLD.
AND THEY WILL BE TOLD THAT THEIR LIVES ARE WORTHLESS!
SO SHE WAS ALSO AN ORPHAN, HUH...


I'M ...FINE.

IF YOU ARE LOOKING FOR PITY, YOU WON'T FIND ANY HERE.


THERE ARE COUNTLESS CHILDREN WITH THAT FATE IN THE WORLD.


I WILL NOT GIVE IN TO MY FATE.
... YES.
THAT'S WHY,

IT'S BECAUSE OF THOSE THINGS YOU SAY THAT YOU GET KICKED AROUND BY PEOPLE WITH MONEY.
SLAP
NOT GIVING IN TO FATE.
WHAT EXCEP-TIONAL WORDS.
HAVE YOU MET MR. JOHN SMITH BEFORE?
NO.
I JUST HELP HIM WITH TAXES FOR THAT RUBBISH WINERY. I DO KNOW THAT HE'S QUITE RICH.

THERE ARE ONLY TWO PARTS TO THIS WORLD.
IT DOESN'T MATTER HOW MUCH YOU TRY TO FIGHT AGAINST FATE.
IT'S BEST THAT YOU REMEMBER THIS, NAIVE GIRL FROM THE COUNTRY-SIDE.
YOU ARE THE WORST.
トン…
AND THE OTHER IS THE POOR SIDE.
THIS IS THE RICH SIDE.

FOR THE POOR SIDE,
PEOPLE CAN'T EVEN MOVE THEIR FINGERS.
HOW-EVER ...
FOR THE RICH SIDE,
PEOPLE SIMPLY HAVE TO MOVE THEIR FINGERS TO GET WHATEVER THEY WANT.
THAT'S LIKE SAYING THERE ARE ONLY TWO TYPES OF WINE IN THE WORLD.
OLD OR NEW.
GOOD-TASTING OR NOT GOOD-TASTING ...
EXPEN-SIVE OR CHEAP.
FAMOUS OR NOT FAMOUS
ﾌﾞﾂﾌﾞﾂ...

IS THAT NOT THE CASE?
AM I WRONG?

THAT TIME, FOR SOME REASON, MY OLD MAN CAME OUT FROM THE COUNTRY-SIDE---
YUSUKE!
AFTER I PASSED MY BAR EXAM, I HELD A PARTY WITH MY FRIEND.
PER-HAPS ...
I'LL TALK ABOUT MY PAST

HE IS A GOVERNMENT WORKER, BUT HE WAS REALLY HONEST.
THIS WAS EXPENSIVE YOU KNOW.
I THOUGHT THAT I SHOULD SHARE THIS WITH EVERY-ONE.
WOULD YOU LIKE A GLASS AS WELL?
WELL, I'VE NEVER DRANK WINE BEFORE
WOAH — AWESOME. THIS IS SOME VINTAGE WINE LET'S DRINK IT!
YOU DIDN'T HAVE TO BRING SOME-THING LIKE THIS ...

THE WINE FROM THAT TIME ...
SMELLED LIKE ROTTEN BOILED EGGS, AND IT TASTED SO BAD THAT I COULDN'T DRINK IT.
ROTTEN BOILED EGGS..
EVEN THOUGH FATHER WAS SO PROUD OF IT BEFORE, HE WAS REALLY EMBARRASSED,
AND HE WAS MISERABLE.

FATHER ...THAT'S ENOUGH.
YUSUKE,
WINE SURE TASTES WONDER-FUL.

THAT'S ENOUGH! JUST GO HOME!
OK, I GOT IT!
AH, BUT ...
I WAS EMBARRASSED BY HIS IGNORANCE.
AT HOW HE THOUGHT SUCH DISGUSTING WINE WAS GOOD

IGNO-RANCE ...?
IT'S NOT GOOD TO BE ON THE POOR SIDE LIKE MY OLD MAN.
IT'S NOT THAT YOUR FATHER THOUGHT IT TASTED GOOD BECAUSE HE DIDN'T KNOW ABOUT WINE.
HE ACTUALLY DID DRINK SOME DELI-CIOUS WINE.
MR. KATORI, YOU SAID THAT IT SMELLED LIKE ROTTEN EGGS, DIDN'T YOU?
... YEAH.
TASTE GOOD ...
THAT'S PROB-ABLY,
FROM THE SMELL OF DEOXIDIZATION* INSIDE THE BOTTLE DURING THE AGING PROCESS.
IT SHOULD TASTE GOOD AFTER DECA-NTATION.
ONLY YOUR FATHER TOOK HIS TIME WITH HIS GLASS, SO THE SMELL DISAPPEARED AFTER A WHILE.

*IT IS ONE OF THE DEFECTS OF WINE, AND THE PROCESS CAN OCCUR DURING BREWING OR AGING, CAUSED BY HYDROGEN SULFIDE, MERCAPTAN, ETC.

TAKING TIME ...
HE WAS GAZING BACK AT YOUR GROWTH,
THE WHOLE TIME AS HE DRANK IT...
...THE IGNORANT ONE WAS ME.
WHAT A WONDERFUL FATHER.
...
WOULD YOU LIKE TO HAVE A DRINK?
I WAS ORIGINALLY PLANNING TO GIVE THIS TO MR. JOHN SMITH.
?
THIS ...
...

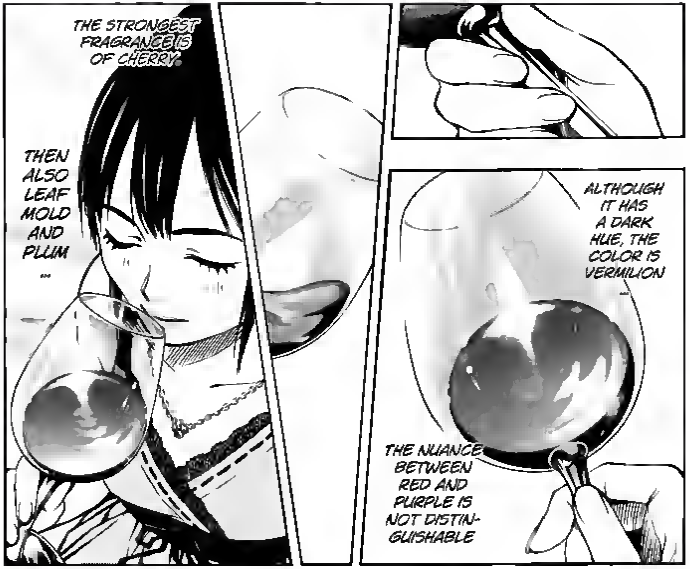
THE BEST WHITE WINE IN THE WORLD.
WINE YOU MADE WITH THE CHILDREN ...I SEE.

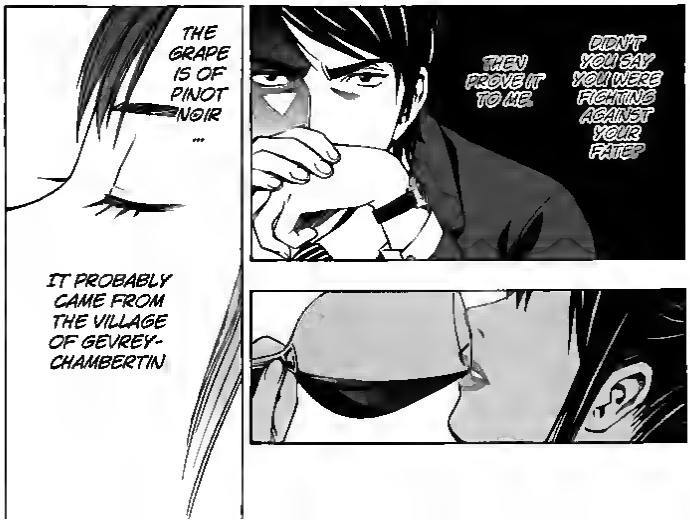
VERY THIN, WITH NO RICH-NESS
... NOT VERY GOOD.
YES, IT STILL NEEDS A LOT OF WORK.

IT'S BEEN 10 YEARS SINCE I LAST HAD ANY WINE TASTING THIS BAD.
PERHAPS THIS IS PUNISHMENT FOR MY DISRESPECT.
AND THAT'S STILL SUPPOSED TO BE THE WORLD'S BEST WHITE WINE?
YES.
WITH THIS BOTTLE HERE, THE CHILDREN CAN,
SHOW THE WORLD THE VALUE OF THEIR LIVES.
IT CANNOT BE REPLACED ...
THAT'S THE KIND OF WINE IT IS FOR ME.

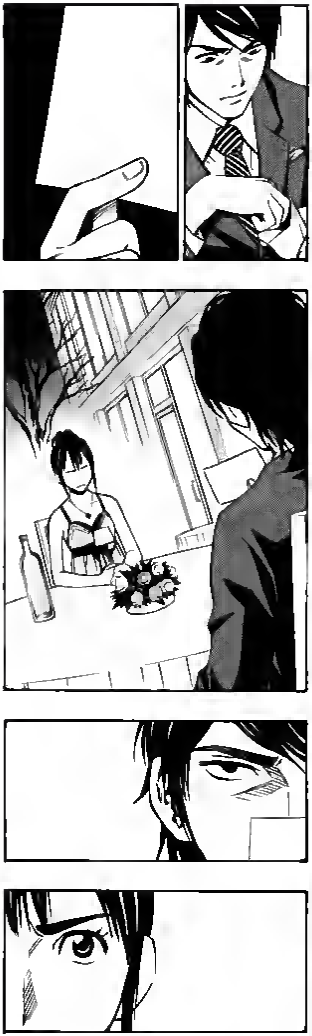
ALTHOUGH LIKE WHAT YOU SAID ABOUT THE RICH SIDE,
IF YOU HAVE MONEY, THEN PERHAPS YOU CAN OBTAIN EVERY KIND OF WINE
ONES RECEIVING MUCH PRAISE, FAMOUS ONES, AGED ONES, AND ONES OBTAINING HIGH SCORES FROM CRITICS.
... BUT,
WITHOUT HAVING THE FEELINGS OF PEOPLE WITHIN THE GLASS..
THE GRAPES, AND THE EARTH THAT THE GRAPES GREW IN..
IF YOU CAN'T IMAGINE THE SWEAT OF THE FARMERS TENDING THE EARTH..
AND ALSO TIME..
AS TIME FLOWS, IF YOU DON'T LISTEN VERY CAREFULLY TO THE TINY WHISPERS OF THE WINE,
AND TALK SOFTLY AND HUMBLY WITH IT,

..PEOPLE'S ...HUMBLE ...THOUGHTS .HUH
I HAVE NEVER THOUGHT ABOUT WINE THAT WAY BEFORE.
THEN WINE WOULD BE NOTHING MORE THAN FERMENTED GRAPE JUICE.
IF YOU ARE WRONG, THEN THOSE WOULD BE NOTHING MORE THAN EMPTY WORDS.
HOW-EVER,
THE TASTING IS STILL NOT OVER.

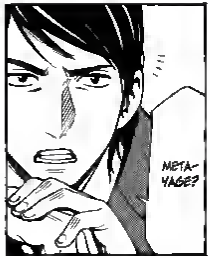

THE STRONGEST FRAGRANCE IS OF CHERRY.
THEN ALSO LEAF MOLD AND PLUM ...
ALTHOUGH IT HAS A DARK HUE, THE COLOR IS VERMILION
THE NUANCE BETWEEN RED AND PURPLE IS NOT DISTIN-GUISHABLE

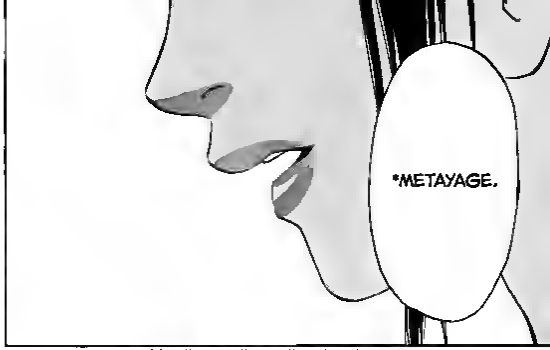

THE GRAPE IS OF PINOT NOIR ...
IT PROBABLY CAME FROM THE VILLAGE OF GEVREY-CHAMBERTIN
THEN PROVE IT TO ME.
DIDN'T YOU SAY YOU WERE FIGHTING AGAINST YOUR FATE?

HOW MAGNIFICENT...
THERE IS NO TASTE OF THE CASK IT'S BEEN IN, NOR IS THERE THE SMELL OF THE STALK.
IN THE FLAVOR,
THE TASTE OF THINGS GROWN IN THE EARTH WITHOUT THE USE OF FERTILIZERS
IN THAT GREW THE GRAPES-
THE EARTH
THIS IS...

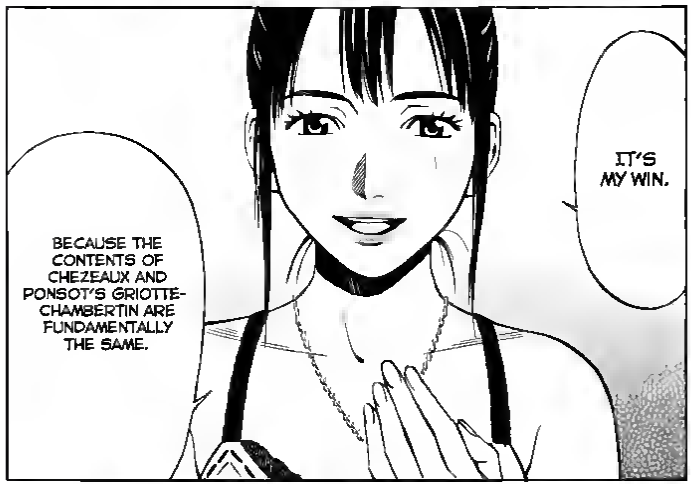

DOMAINE DES CHEZEAUX, GRIOTTE-CHAMBERTIN.
...1990 VINTAGE.

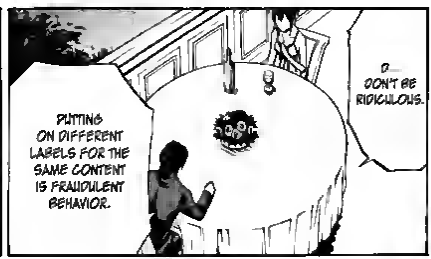
YOU HAVE GRIOTTE-CHAMBERTIN AND THE VINTAGE CORRECT,
Griotte-Chambertin
1990
DomainePonsot
BUT NOT THE MAKER.
... FATE,
IS TWISTED, IT SEEMS.
THIS IS DOMAINE PONSOT'S GRIOTTE-CHAMBERTIN, 1990.
!
TOO BAD, BUT IT'S...
YOUR LOSS.

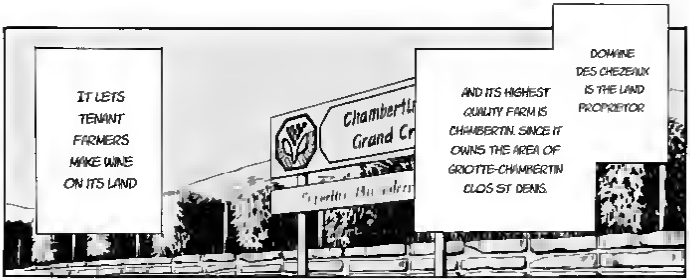


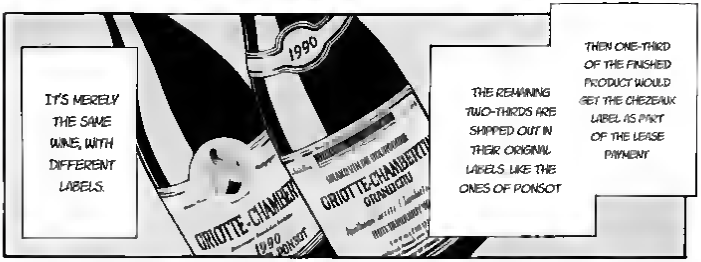


TN: IT'S A SYSTEM OF LAND CULTIVATION IN FRANCE WHERE THE PROPRIETOR OF THE LAND RECEIVES A PORTION OF THE PRODUCE

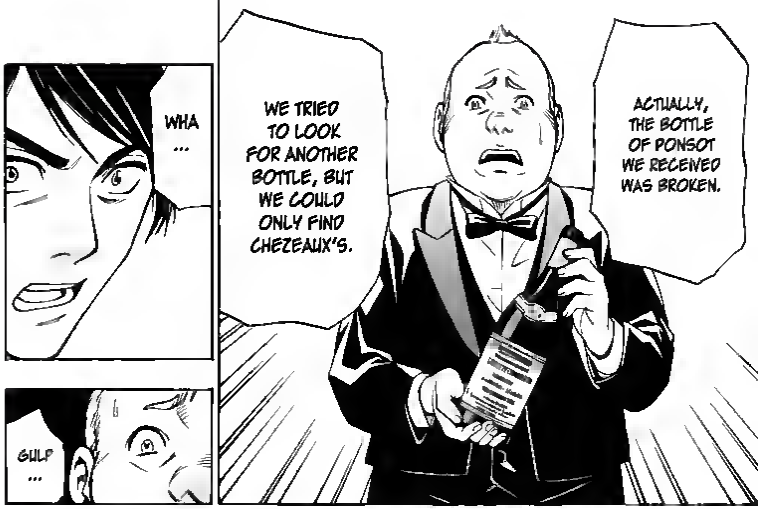


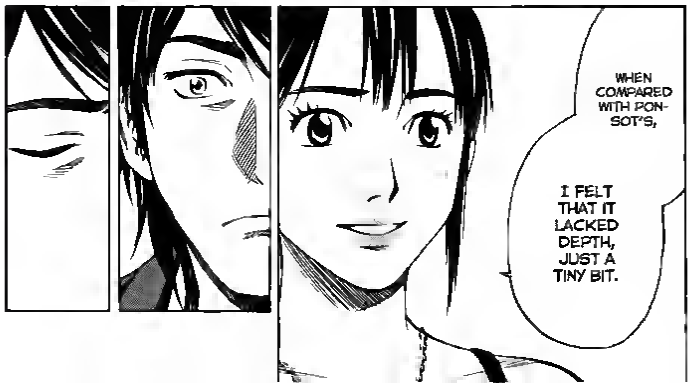



IT LETS TENANT FARMERS MAKE WINE ON ITS LAND
AND ITS HIGHEST QUALITY FARM IS CHAMBERTIN. SINCE IT OWNS THE AREA OF GRIOTTE-CHAMBERTIN CLOS ST. DENIS.
DOMAINE DES CHEZEAUX IS THE LAND PROPRIETOR


IT'S MERELY THE SAME WINE, WITH DIFFERENT LABELS.
THE REMAINING TWO-THIRDS ARE SHIPPED OUT IN THEIR ORIGINAL LABELS. LIKE THE ONES OF PONSOT
THEN ONE-THIRD OF THE FINISHED PRODUCT WOULD GET THE CHEZEAUX LABEL AS PART OF THE LEASE PAYMENT
1990
GRIOTTE-CHAMBERTIN
GRIOTTE-CHAMBERTIN GRAND CRU
1990 PONSOT

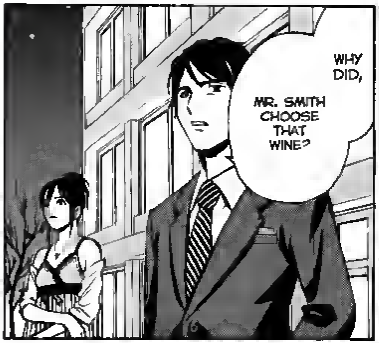
I'M SORRY!
DIVIDED CULTIVA-TION.
THIS IS THE SYSTEM OF META-YAGE...

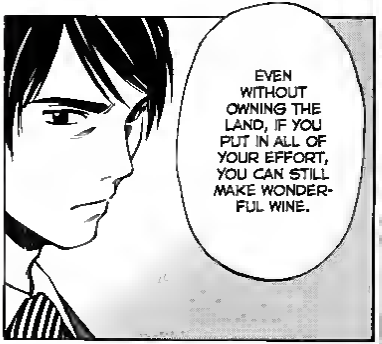

ACTUALLY, THE BOTTLE OF PONSOT WE RECEIVED WAS BROKEN.
WE TRIED TO LOOK FOR ANOTHER BOTTLE, BUT WE COULD ONLY FIND CHEZEAUX'S.
WHA ...
GULP ...



*DOMAINE PONSOT FARMS ON ABOUT 0.89 HECTARES OF DOMAINE CHEZEAUX'S LAND, AND BREWS ON AVERAGE OF ABOUT 12 CASKS OF WINE A YEAR. ALTHOUGH PONSOT HAS TO GIVE CHEZEAUX 1/3 OF THE FINISHED PRODUCT, IT CAN CHOOSE WHICH ONES TO GIVE

I'M AMAZED, BUMPKIN GIRL.
SO SHE IS AFFECTED VERY LITTLE BY HER FATE...

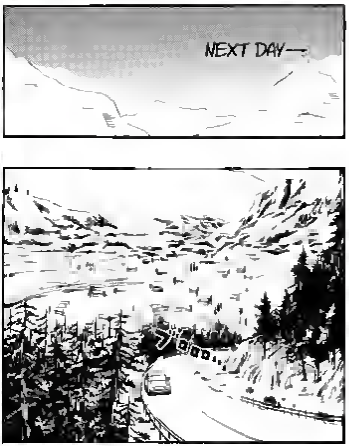

WHY DID, MR. SMITH CHOOSE THAT WINE?


EVEN WITHOUT OWNING THE LAND, IF YOU PUT IN ALL OF YOUR EFFORT, YOU CAN STILL MAKE WONDERFUL WINE.

ISN'T THAT RIGHT, MR. SMITH?
IS WHAT HE IS TRYING TO SAY, I BELIEVE.
EVEN IF YOU ARE IN AN UNFORTUNATE SITUATION, IF YOU HAVE PASSION, THEN THE PATHS WILL OPEN FOR YOU,
SO ..ALL WINE INCLUDE MESSAGES OF SOME KIND, HUH.
I ...
WILL GO TO TOKYO.

MR. SMITH,
NO...IT'S NOTHING
WHAT'S WRONG?
IT FEELS LIKE I UNDERSTAND YOU NOW.
TO THINK THAT YOU HAD THIS MUCH OF A REASON,

OLD MAN ...
ARE YOU WELL?


NEXT DAY—

SO YOU RECEIVED THE WINE?
I THOUGHT THAT MAYBE WE SHOULD DRINK IT AFTER I GET BACK TO JAPAN.
THE TASTE? IT'S BAD,
BUT ...
I WANT TO DRINK IT WITH YOU NO MATTER WHAT.
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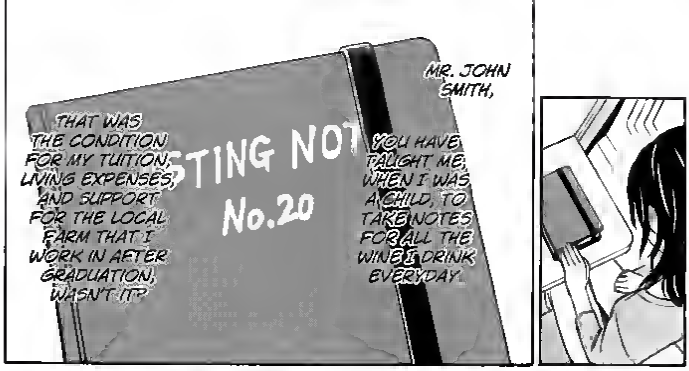
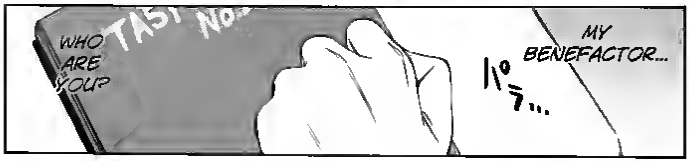
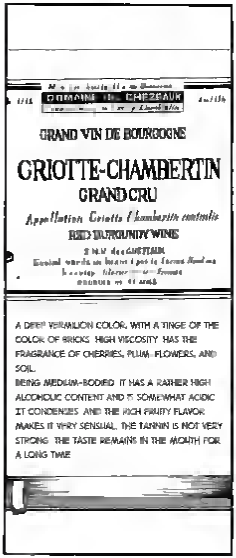

MR. JOHN SMITH,
YOU HAVE TAUGHT ME, WHEN I WAS A CHILD, TO TAKE NOTES FOR ALL THE WINE I DRINK EVERYDAY.
TASTING NOTE
No.20
THAT WAS THE CONDITION FOR MY TUITION, LIVING EXPENSES, AND SUPPORT FOR THE LOCAL FARM THAT I WORK IN AFTER GRADUATION, WASN'T IT?


WHO ARE YOU?
MY BENEFACTOR...


DOMAINE DE CHEZEAUX
GRAND VIN DE BOURGOGNE
GRIOTTE-CHAMBERTIN
GRAND CRU
RED BURGUNDY WINES
A DEEP VERMILION COLOR, WITH A TINGE OF THE COLOR OF BRICKS. HIGH VISCOSITY. HAS THE FRAGRANCE OF CHERRIES, PLUM, FLOWERS, AND SOIL.
BEING MEDIUM-BODIED IT HAS A RATHER HIGH ALCOHOLIC CONTENT AND IT SOMEWHAT ACIDIC. IT CONDENSES AND THE RICH FRUITY FLAVOR MAKES IT VERY SENSUAL. THE TANNIN IS NOT VERY STRONG. THE TASTE REMAINS IN THE MOUTH FOR A LONG TIME.

I AM ON MY WAY TO MEET YOU NOW.

Le vin #1

Griotte-Chambertin /Domaine de Chezeaux

Grand Cru Chambertin Domaine des Chezeaux

Although Domaine des Chezeaux is virtually unknown as a wine maker, it owns approximately 60% of the farms of Griotte-Chambertin. Besides Griotte, it also possesses Cros St. Dennis and Chambertin among others. As for its highest-quality farms, it owns several land blocks in Gevrey-Chambertin, a first-rate farm. Domaine des Chezeaux has been registered as a company since 1982. It has been owned by the Mercier family since 1926. Because no one in the Mercier family is interested in brewing wine, they act as the absentee landlord and leased lands to neighboring wine makers. In return, they receive one-third of the bottled wine as payment. Currently, Domaine Bertheau cultivates Gevrey-Chambertin, while Domaine Ponsot uses the lands of Cros St. Denis and Chambertin.

The situation is more complicated with Griotte-Chambertin, where Domaine des Chezeaux has been leasing half of the 0.89 hectares to Domaine Ponsot since 1982. However, the 0.68 hectares newly purchased by Chezeaux in 1994 is currently being cultivated by Doamine Rene Leclerc.

Frustrating to consumers, Ponsot's Griotte-Chambertin and Leclerc had identical labels and corks from vintage 1994 and onward. At the request of English wine dealers, the bottom portion of the labels from vintage 2002 and on indicates the maker of the wine.

While Ponsot always uses ripened casks, Leclerc uses 2/3 ripened casks.

A 750ml bottle of Griotte-Chambertin vintage 2002 at *Rakuten (by October 2006) by Ponsot, Leclerc and Chezeaux(Ponsot) goes for 19130 yen, 13130 yen, and 11000 yen respectively. (The photo is of vintage 2002, 750ml)

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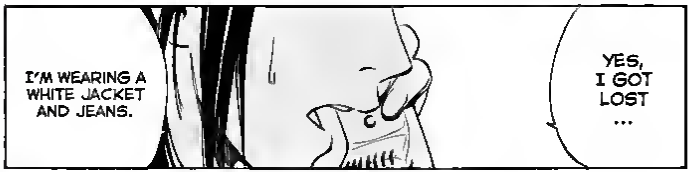
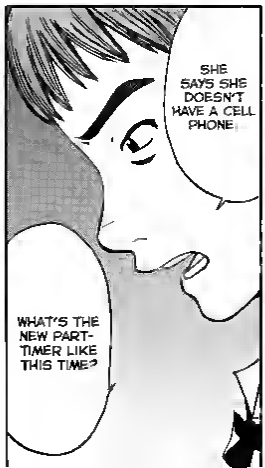
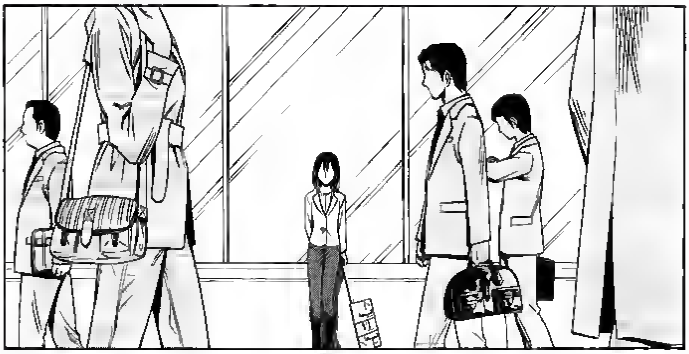
le vin#2: fool's wine


YES, I GOT LOST ...
I'M WEARING A WHITE JACKET AND JEANS.

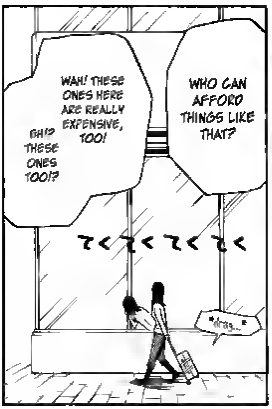
*PLACE.

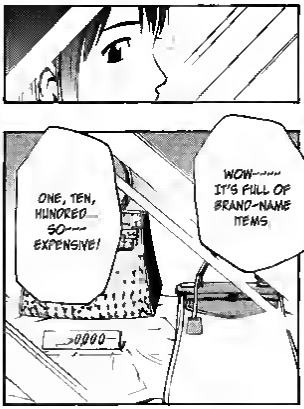
SO I SHOULD JUST WAIT BY THE SIDE OF THE OVER-PASS?
ALRIGHT, I'LL DO THAT.


SHE SAYS SHE DOESN'T HAVE A CELL PHONE.
WHAT'S THE NEW PART-TIMER LIKE THIS TIME?

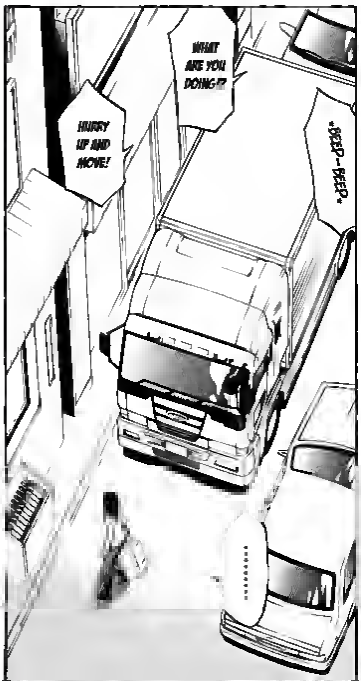


EVERYONE SEEMS SO BUSY.
...SO THIS IS TOKYO.


WAH! THESE ONES HERE ARE REALLY EXPENSIVE, TOO!
WHO CAN AFFORD THINGS LIKE THAT?
EH!? THESE ONES TOO!?


WOW~~~~ IT'S FULL OF BRAND-NAME ITEMS
ONE, TEN, HUNDRED... SO~~~ EXPENSIVE!

WOW--- THEY HAVE LIQUOR STORES IN BIG CITIES LIKE THIS TOO.
I GUESS IT'S THE SEASON FOR NOUVEAU WINES.
Beaujolais Nouveau in stock!!
Liqueur Shop


WHAT ARE YOU DOING!?
HURRY UP AND MOVE!
BEEP-BEEP
.....

EH!? WHY DO THEY HAVE THIS HERE IN JAPAN!?
WITH THAT PRICE, EVEN I CAN AFFORD IT!

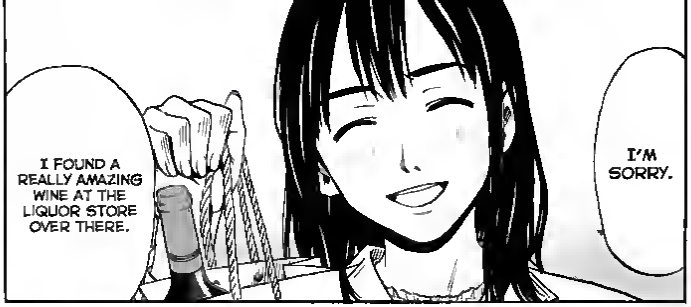
フゥ〜フゥ〜!

THE MOVING TRUCK FINALLY CAME, HUH.
I. I'M SORRY.
DON'T SPACE OUT IN THE MIDDLE OF THE ROAD, RETARD!
引越セン
GIVE THEM TO EVERY-ONE AS A SPECIAL BONUS.
YEAH, IT'S A PAIN TO HAVE TO MOVE THEM AROUND
DIRE-CTOR,
IS IT REALLY OK TO DRINK THIS WINE?

AS THE SON OF THE OWNER OF AN ELECTRICAL PARTS COMPANY, I HAD TO WORK TO MY BONES.
LIKE I HAVE ANY TIME FOR WOMEN!
ドサッ
IDIOT.
IT'S BECAUSE YOU SAY SUCH THINGS THAT YOU ARE TAKEN SO LIGHTLY BY THE IT DEPARTMENT.
BUT IT MUST BE NICE, DIRECTOR.
YOU'RE STILL SINGLE AT 30, AND THE BUILDING FOR THE MAIN BRANCH WILL BE COMPLETED BY NEXT YEAR.
THAT'S PRETTY ENVIABLE.

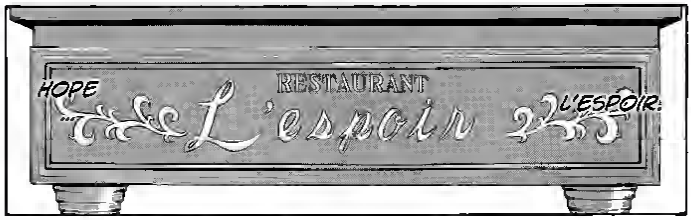
1996
ONLY THAT ONE BOTTLE,
CAN YOU SAVE IT?
THAT ONE...
YES?

OI, PART-TIMER!
WHAT ARE YOU DOING!? I TOLD YOU TO WAIT AT THE SIDE OF THE OVERPASS, DIDN'T I!?
AH, I'M REALLY SORRY FOR CAUSING YOU TROUBLE.
I'M ITSUKI KANA.
THE KANJI OF ITSUKI IS THE SAME AS "JU" FROM "JUMOKU".
TN: JUMOKU IS A WORD FOR TREE IN JAPANESE
AH, I'M THE APPRENTICE SOMMELIER AT L'ESPOIR, KOJIMA KENICHI.
KOJIMA AS IN A SMALL ISLAND, KENICHI AS FROM "KENKOU ICHIBAN" ...
..WAIT, WHY DO I HAVE TO BOW TO THE PART-TIMER?
TN: KENKOU ICHIBAN MEANS "HEALTH COMES FIRST"


I FOUND A REALLY AMAZING WINE AT THE LIQUOR STORE OVER THERE.
I'M SORRY.

MY CLIENT, JOHN SMITH, HAS A PROPOSAL FOR YOU.
SO THIS IS IT ...

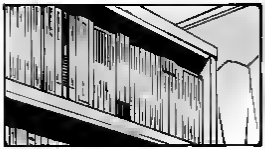
IF YOU ACCEPT, THEN HE WILL CONTINUE TO SUPPORT THIS FARM IN THE FUTURE.
HE WANTS YOU TO WORK IN A RESTAURANT IN TOKYO.


HOPE
RESTAURANT
L'espoir
L'ESPOIR

I BROUGHT THE NEW PART-TIMER HERE.
PRIDE
ガチャ...

MANAGER

コソコソ



MONTY WALDIN'S "BIODYNAMIC WINES," MENTIONED IN JAMES WILSON'S BOOK "TERROIR" ...
WHAT AN AMAZING BOOK ON WINE RESEARCH.

ARE YOU ...
MR. JOHN SMITH?
JOHN SMITH ...
WHO'S THAT?
I WAS SIMPLY CONTACTED BY THE OWNER TO HIRE ONE PERSON FOR PART-TIME WORK.
THEN THE OWNER OF THIS RESTAU-RANT IS...
I ONLY KNOW THE ACCOUNTANT AT THE COUNTER.
APPARENTLY THIS PLACE IS THE RESULT OF A JOINT INVESTMENT.
JOINT INVEST-MENT...

ONLY THE NAME OF THE PLACE IS L'ESPOIR (HOPE).

THAT ASIDE,

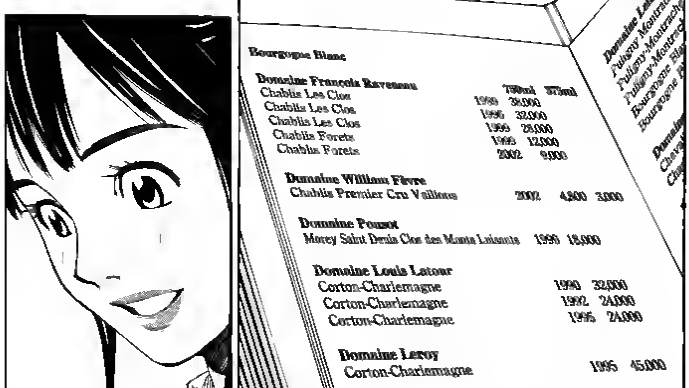
I KNOW YOU'RE ONLY HERE PART-TIME, BUT HAVE YOU EVER READ WILSON?

HE PROVIDES THE MONEY, BUT NOTHING ELSE.
THE OWNER HAS NO DETERMI-NATION, AND SO THIS PLACE HAS NEITHER DREAMS NOR HOPE.

I'M KATASE JO. NICE TO MEET YOU.
I SEE ...
I GLANCED THROUGH ...
Y... YES
WHY DO YOU WANT ME TO WORK HERE...?
MR JOHN SMITH ...

HEY, YOU!
WHY ARE YOU JUST STANDING AROUND? HELP US OUT!
WHY

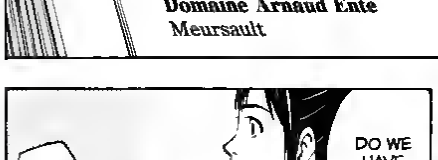
HERE ARE THE MENU AND WINE LISTS.
CAN I TAKE A LOOK AT THESE?
CAN YOU EVEN READ THEM?



Domaine François Jobard
Meursault-Genevrières 1996
Meursault En La Barre 1999

THE BALANCE OF THE GRAPE FARMS AND VINTAGE WINE MAKERS IS VERY GOOD

Domaine Arnaud Ente
Meursault 1999



THIS IS SO NICE. THIS RESTAURANT REALLY PUTS IN A LOT OF EFFORT INTO THE WINES.
WE...WE DON'T HAVE EVERYTHING ON THAT LIST, SO WHEN PEOPLE ORDER, CONFIRM WITH ME FIRST

THEN HOW ABOUT THIS? ARNAUD ENTE, WITH ITS BOURGOGNE, IS CURRENTLY THE MAKER WHO'S GETTING THE MOST ATTENTION, ISN'T IT?
WE DON'T HAVE IT AT THE MOMENT

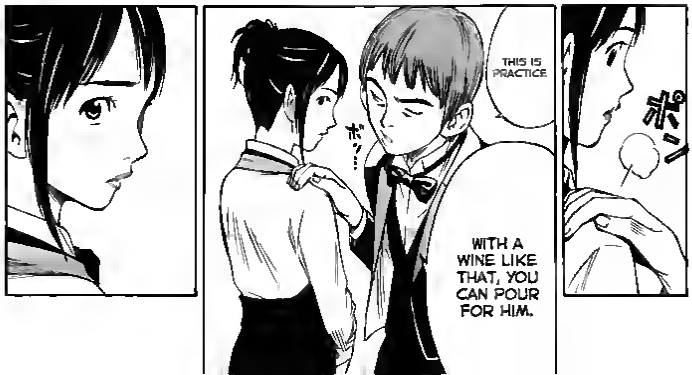
THEN THIS ...
UMM ...
NONE.
IT WAS SOLD
DRANK.
OUT OF STOCK.
WH.. WHAT'S WITH THAT FACE!?
MR. KATASE IS BUSY, SO HE CAN'T GO OUT TO BUY MORE OR UPDATE THE LIST.
PEOPLE SAY THAT HE USED TO BE A GIFTED SOMMELIER,
AND THAT THIS RESTAURANT WAS SO GREAT THAT THE MEDIA WAS ALL OVER IT.
IT SOUNDS LIKE YOU REALLY RESPECT THE MANAGER.
ALTHOUGH THIS WAS BEFORE I CAME HERE TWO YEARS AGO...

Open
カラン…
YES!
BE QUIET!
ANYWAY, GO AND PUT UP THE "OPEN" SIGN!
THE RELEASE-DAY OF BEAUJOLAIS NOUVEAU WINE
THE THIRD THURSDAY OF NOVEMBER,

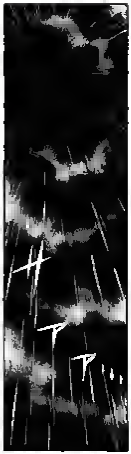
ONE HOUR LATER...
Open
Ummm...
WELCOME!
HEY, PART-TIMER! YOU MUST THINK BUSINESS IS SLOW HERE!
USUALLY WE'RE REALLY BUSY!
ALRIGHT

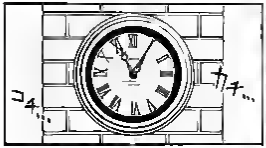
HEY KOJIMA, LONG TIME NO SEE.
IT MUST BE NICE THAT THIS PLACE IS ALWAYS EMPTY WITHOUT RESERVATIONS.
...TO...
TODAY IS SPECIAL...
ﾊｯ!
...TODAY,
I WANT TO OPEN UP THIS WINE.
IT'S BEEN 10 YEARS, AND I FINALLY DECIDED TO DO SO.
DIRECTOR YANAGIDA IS A REGULAR CUSTOMER OF OURS, AND HE REALLY LIKES WINE.
THAT'S WHY IT MUST BE A REALLY AMAZING BOTTLE...
HUH ...?

YOU WANT TO OPEN THIS ONE !?
1996
PRIMEUR
Beaujolais-Villages
LEROY
BEAUJOLAIS NOUVEAU FROM TEN YEARS AGO!
BUT I BELIEVE I MUST OPEN IT AT SOME POINT.
BUT IF YOU DRINK IT NOW, IT WON'T TASTE GOOD... AH, I MEAN...
THAT'S RIGHT, IT'S ALREADY TOO LATE.


THIS IS PRACTICE
WITH A WINE LIKE THAT, YOU CAN POUR FOR HIM.

...TEN YEARS AGO,
NOW THAT I THINK ABOUT IT, I'VE ALWAYS SAT OVER THERE.
ACTUALLY, TEN YEARS AGO ON THIS DAY,
THE RELEASE DAY OF BEAUJOLAIS NOUVEAU, I WAS SUPPOSED TO PROPOSE TO MY GIRLFRIEND
PROPOSE ...
HOWEVER,
IN THE END, I NEVER SHOWED UP AND MADE HER WAIT HERE.
I RESERVED OUR USUAL TABLE AT L'ESPOIR FOR NEXT WEEK.
I'LL BE THERE, SO WAIT FOR ME.

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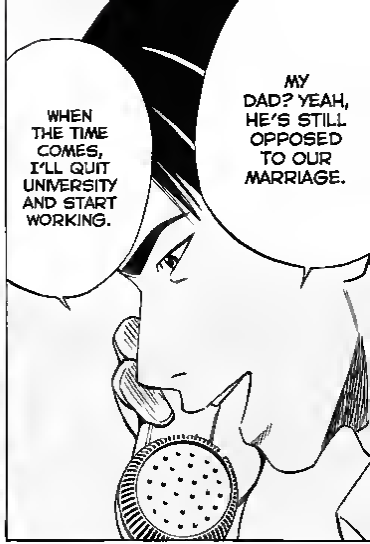
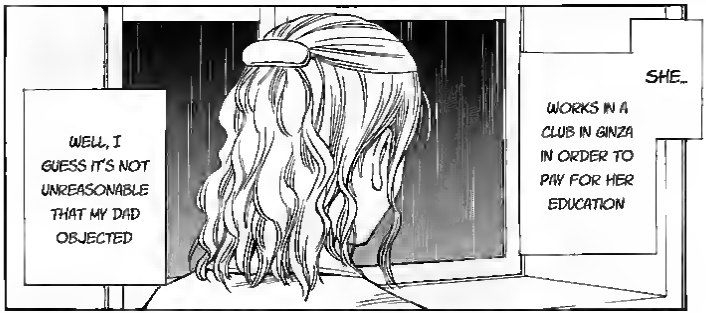
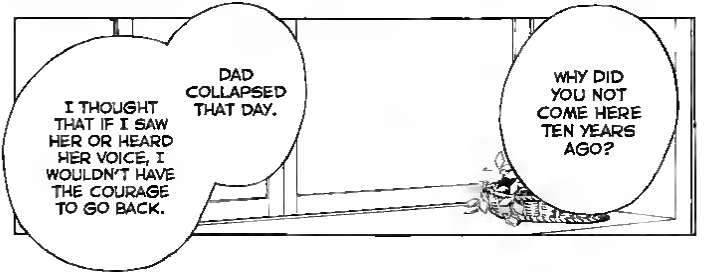
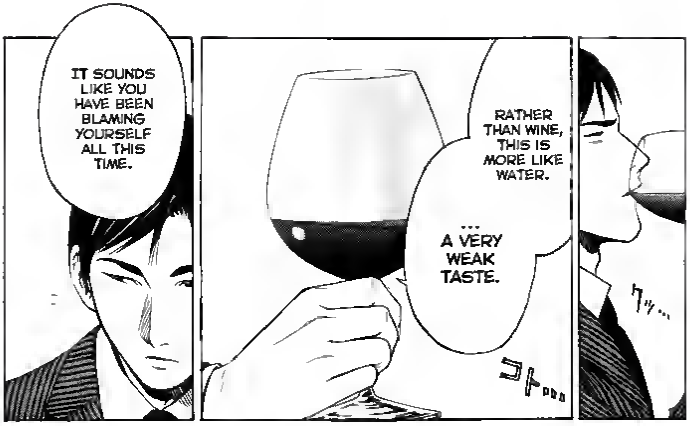

MY DAD? YEAH, HE'S STILL OPPOSED TO OUR MARRIAGE.
WHEN THE TIME COMES, I'LL QUIT UNIVERSITY AND START WORKING.

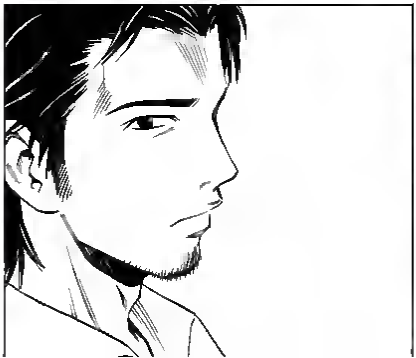

WELL, I GUESS IT'S NOT UNREASONABLE THAT MY DAD OBJECTED
SHE... WORKS IN A CLUB IN GINZA IN ORDER TO PAY FOR HER EDUCATION


I THOUGHT THAT IF I SAW HER OR HEARD HER VOICE, I WOULDN'T HAVE THE COURAGE TO GO BACK.
DAD COLLAPSED THAT DAY.
WHY DID YOU NOT COME HERE TEN YEARS AGO?

...
BUT YOU KNOW,
IT'S A LIE.
...
YES.
THIS IS THE WINE THAT WE WERE SUPPOSED TO DRINK THAT DAY.
A LIE!?
DAD WAS CLOSE TO DEATH.
SOMEONE HAD TO TAKE CARE OF THE EMPLOYEES.
I HAD RESPONSI-BILITIES.
THOSE WERE ALL JUST EXCUSES.
...IN ORDER TO...
... BETRAY HER.

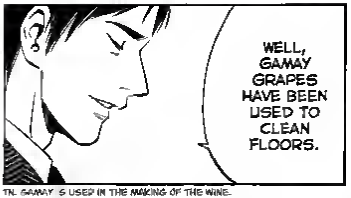

IT SOUNDS LIKE YOU HAVE BEEN BLAMING YOURSELF ALL THIS TIME.
RATHER THAN WINE, THIS IS MORE LIKE WATER.
... A VERY WEAK TASTE.
コト
ﾌｯ...

I HAPPENED TO COME ACROSS IT TODAY.
IF IT'S OK, I HAVE A WINE THAT I WOULD LIKE YOU TO TRY.

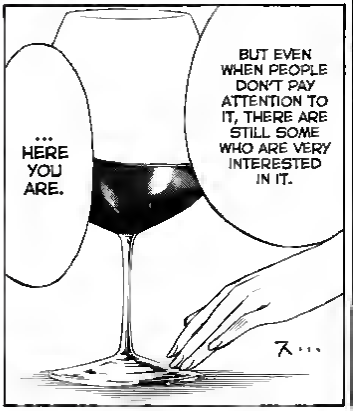


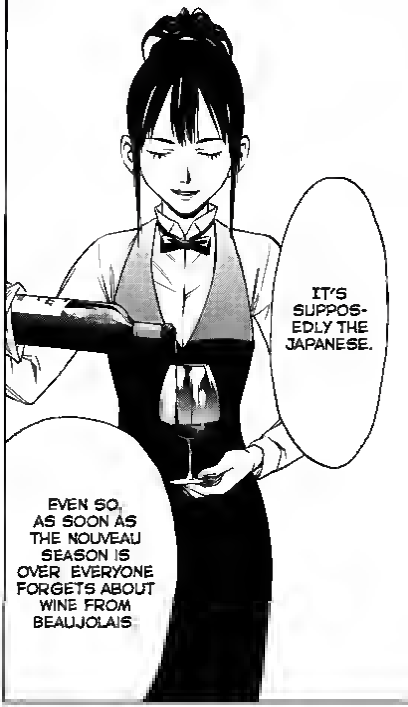
H... HEY!
WHAT ARE YOU SUDDENLY SAYING TO THE CUSTOMER!?

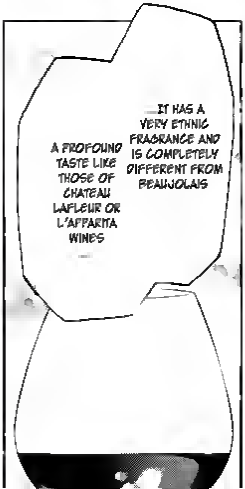
I THOUGHT THAT TOKYO WAS A CITY WHERE PEOPLE NEVER LOOK BACK TO THE PAST.
IT FELT AS IF EVERYONE ONLY LOOKED AHEAD.
NO NEED TO PAY FOR IT.
I REALLY WOULD LIKE YOU TO HAVE A GLASS OF THE WINE.
BUT ...
IS IT REALLY THAT BAD TO BE FIXATED ON THE PAST?
...
FINE, THEN.
IF YOU WANT ME TO HAVE SOME THAT MUCH, I WILL GLADLY DO SO.
DO YOU KNOW WHO DRINKS BEAUJOLAIS NOUVEAU THE MOST IN THE WORLD?

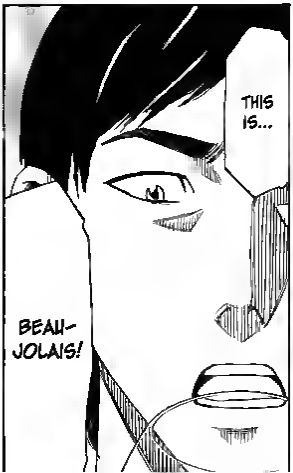


TN: GAMAY IS USED IN THE MAKING OF THE WINE.



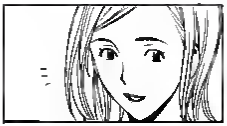


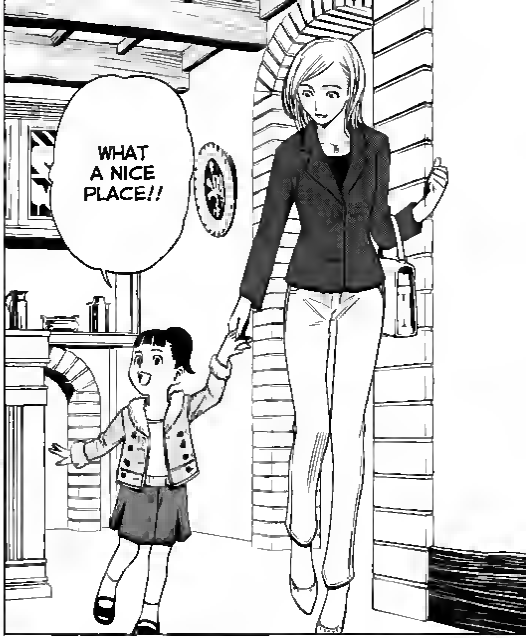

A PROFOUND TASTE LIKE THOSE OF CHATEAU LAFLEUR OR L'AFFARITA WINES
...IT HAS A VERY ETHNIC FRAGRANCE AND IS COMPLETELY DIFFERENT FROM BEAUJOLAIS

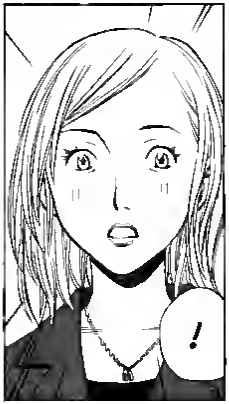


BROUILLY
2003
INSISTS ON MAKING WINE BY USING ONLY HAND-PICKED GRAPES FROM 95-YEAR-OLD GRAPE BUSHES AND WILD YEAST.
AND ITS MAKER, JEAN-CLAUDE LAPALU,
SO UNLIKE BEAUJOLAIS, IT TASTES LIKE *STAR ANISE AND DARK FRUITS.

*STAR ANISE IS THE SEED OF THE LILY MAGNOLIA PLANT. IT IS A BIT SPICY, WITH A FRAGRANCE SIMILAR TO BAYLILY




WHAT A NICE PLACE!!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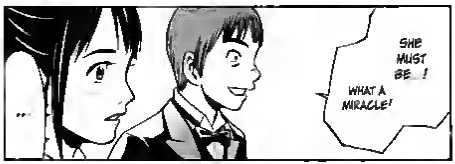
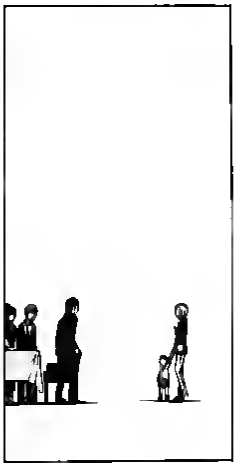
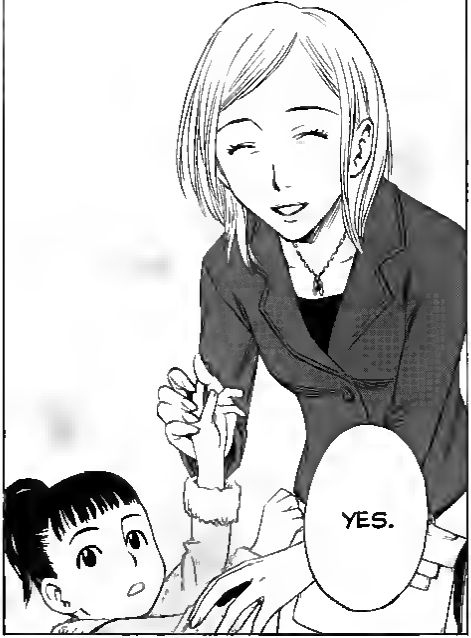
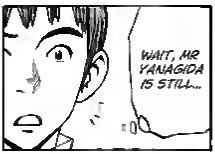

...
WHAT A MIRACLE!
SHE MUST BE...!

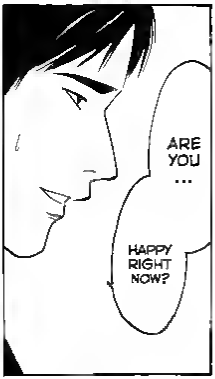


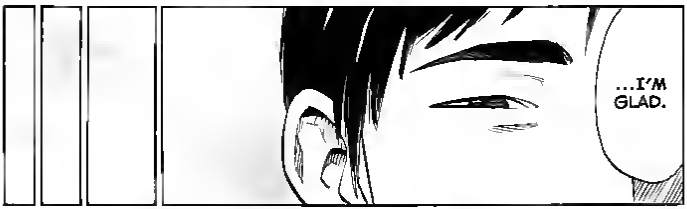
I HAVE...
ARE YOU WELL?
IT'S BEEN A LONG TIME...

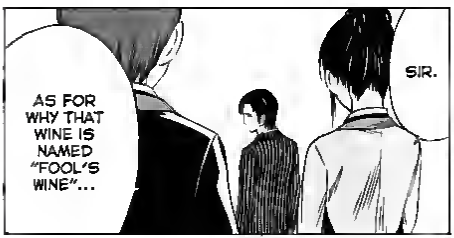
ME TOO.
YOU. YOUR VOICE. YOUR SMILE... I COULDN'T GET THEM OUT OF MY MIND.
DURING THESE PAST TEN YEARS, NO MATTER WHO I SEE...
YES. AND YOU?
ALWAYS LOVED YOU.
EVEN NOW...
MR. YANAGIDA, DID YOU MARRY?
HUH...?
Y-YES.
I'M ALSO MARRIED NOW.

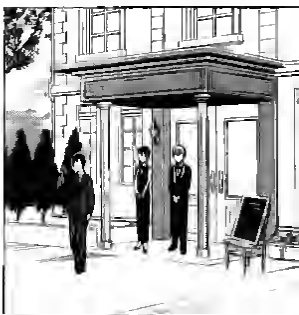

YES.


WAIT, MR YANAGIDA IS STILL...


ARE YOU ...
HAPPY RIGHT NOW?

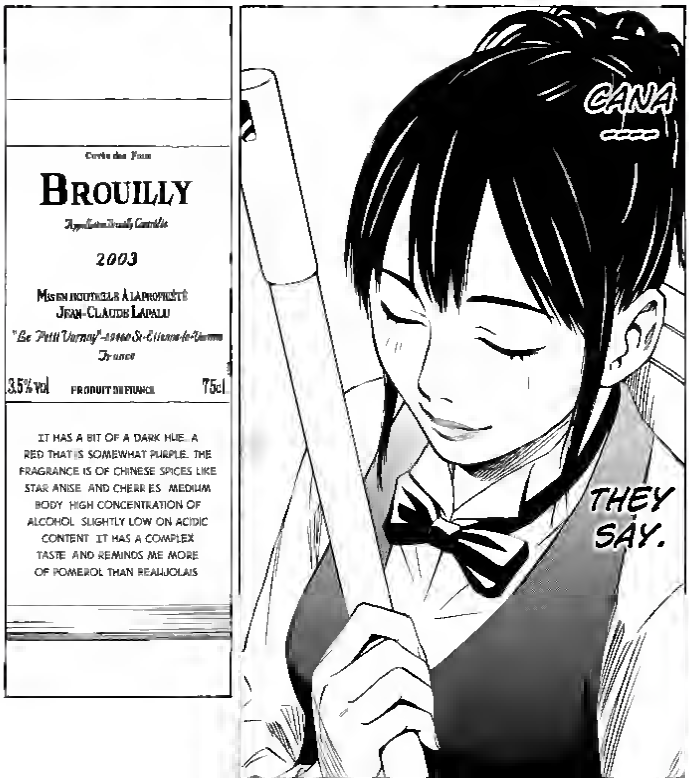

...I'M GLAD.


AS FOR WHY THAT WINE IS NAMED "FOOL'S WINE"...
SIR.



EVEN THOUGH I COULDN'T FORGET HER FOR TEN YEARS,
WHEN I FINALLY SEE HER AGAIN, I TRIED TO SHOW OFF.
I'M ALSO MARRIED NOW
NO.
ALTHOUGH IT HAS THE IMAGE OF BEING A CHEAP WINE, THE MAKER INSISTS ON USING BEAUJOLAIS LANDS AND GAMAY GRAPES.
IT'S BECAUSE THEY WANT TO MAKE COMPLETELY GENUINE WINE.
GENUINE TO THE EXTENT OF FOOLISH-NESS...
WHEN YOU SAY THAT, IT FEELS LIKE THE TEN YEARS HAVEN'T BEEN A COMPLETE WASTE.

MAYBE IT IS ITS GIFT TO YOU.
THAT'S RIGHT. IT'S ALSO THE TIME GIVEN BY THE WINE.
Close
WHAT'S UP WITH HER?
SHE SAYS SHE CAN'T STAY AWAKE PAST MIDNIGHT.


Cuvée des Fous
BROUILLY
Appellation Brouilly Contrôlée
2003
Mises incitrelle à la propriété
Jean-Claude Lapalu
"Le Petit Verney" 69660 St-Etienne-la-Varenne
France
3.5% vol
PRODUIT DE FRANCE
75cl
IT HAS A BIT OF A DARK HUE. A RED THAT IS SOMEWHAT PURPLE. THE FRAGRANCE IS OF CHINESE SPICES LIKE STAR ANISE AND CHERRIES. MEDIUM BODY. HIGH CONCENTRATION OF ALCOHOL. SLIGHTLY LOW ON ACIDIC CONTENT. IT HAS A COMPLEX TASTE AND REMINDS ME MORE OF POMEROL THAN BEAUJOLAIS
CANA ----
THEY SAY.

TN: CANA AND KANA ARE WRITTEN THE SAME WAY

Brouilly Cuvée des Fous/Domaine Jean-Claude Lapalu

Brouilly Cuvée des Fous Domaine Jean Claude Lapalu

Like the name Cuvée des Fous (Wine of the Fool's) suggests it is not a typical wine made by Beaujolais and Brouilly. Because the bottle used is not of Bourgogne but of Bordeaux wines people speculate that it warns buyers with the message "don't buy this thinking that it's a Beaujolais."

Gamay grapes from 75-year-old bushes are used and even three weeks before fermentation, the alcohol is soaked in a low temperature for an unusually long time. Because of these reasons unlike other Brouilly wines, it takes the color of a deep purplish red. As for the fragrance, it has the nuance of those typical to the highest grade of Pomerol, with Eastern spices like star anise. During at least the next 10 years, it is said that in addition to the wine aging, its quality will improve as well.

(The photo is of the wine brewed in 2003. 750ml, imported by Village Cellars*. Sold for 3,700 yen in Japan)

*N. VILLAGE CELLARS IS A JAPANESE COMPANY THAT SELLS WINES MAINLY FROM AUSTRALIA AND NEW ZEALAND

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Somewhere Chapter 02

Raw Provider: 3gerter
Translation: cookie_on_fire
Cleaner: shinigamikid
Typesetters: Katsuri, Horn

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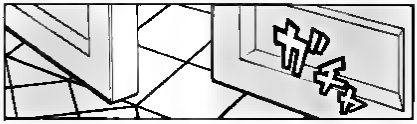
le vin#3: the second bottle

ソムリエール la sommelière

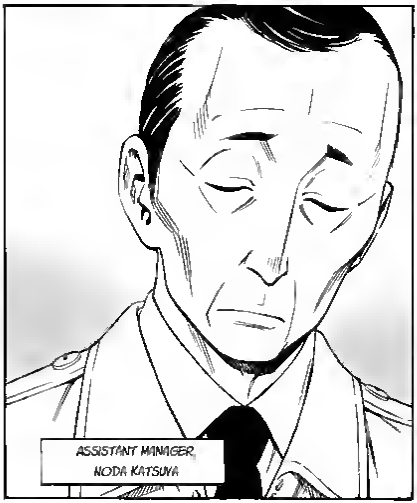
snap
snap
snap
snap
snap

...
DIRECTOR,
YOU HAVE A PHONE CALL FROM YOUR YOUNGER BROTHER
.. TELL HIM TO GO TO THE RESTAURANT IN OMOTESANDOU, BECAUSE I MADE A RESERVATION THERE
snap
snap
snap
snap
I WILL DO THAT, SIR.

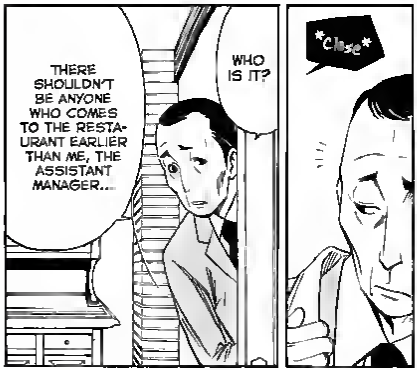
snap *snap*
I'M SORRY, BUT THE DIRECTOR IS CURRENTLY
WHAT-HAVE-I-DONE?

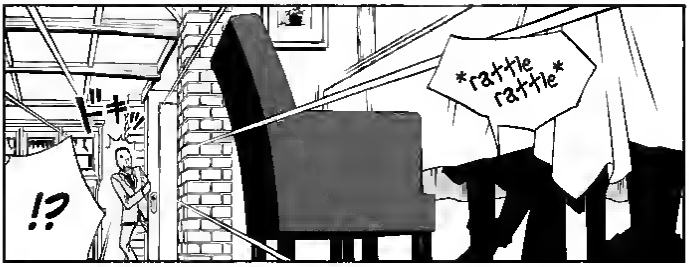

ガチャ

-L'ESPOIR-


ASSISTANT MANAGER
NODA KATSUYA

RESTAURANT
L'espoir


THERE SHOULDN'T BE ANYONE WHO COMES TO THE RESTAURANT EARLIER THAN ME, THE ASSISTANT MANAGER...
WHO IS IT?
Chirp


rattle rattle
ドキ!!!
!?

WHO... WHO IS IT!?
IF YOU'RE A BURGLAR, THERE'S NOTHING VALUABLE HERE!

ひっ!?
I'M SORRY! I STARTED WORKING PART-TIME HERE YESTERDAY. MY NAME IS ITSUKI KANA.

...
ペニっ
PLEASED TO MEET YOU.
THE KANJI FOR "ITSUKI" IS THE SAME FOR "TREE", AND KANA IS WRITTEN IN KATAKANA.
YESTERDAY?
WELL, I TOOK A DAY OFF YESTERDAY.
*HEL.
BUT BESIDES THAT, WHAT ARE YOU DOING HERE?
I FELL ASLEEP RIGHT HERE IN THE STORE ...
WHEN I WOKE UP, NO ONE WAS HERE.
AND SINCE I WAS BORED, I DECIDED TO DO SOME CLEANING.
I WILL BE DONE VERY SOON.
LEAVE THE CLEANING TO THOSE WHO GET PAID TO DO IT.
YOU'LL TROUBLE EVERYONE BY JUST DOING WHATEVER YOU WANT.

YOU'LL MAKE THE REST OF US LOOK LIKE WE'RE SLACKING OFF.
TROU-BLE?
...
バタン...
RESTAURANT
L'espoir

WELCOME TO OUR...
ガチャ
LET ME SEAT...
ズカズカ
カツ

YOU TOLD ME YOU WANTED TO TALK TO ME, SO I CAME ALL THE WAY HERE TO TOKYO.
ARE YOU TRYING TO BRING ME SHAME?
DRESSED UP LIKE SUCH A POOR MAN,
ドサッ
...SIR, WOULD YOU LIKE ANY WINE?
IF YOU'RE JUST GOING TO COMPLAIN, I'M GOING BACK.
I'M JUST WEARING A HANTEN* COAT AND WORKER'S CLOTHES.
HMPH ...

*HANTEN IS A TRADITIONAL JAPANESE COAT

WHAT DO YOU HAVE FROM DRC*?
DRC, SIR?
IF I REMEMBER CORRECTLY... WE HAVE THE WHITE WINE MONTRACHET.
HOW MUCH?
*DRC = DOMAINE DE LA ROMANÉE-CONTI. A TOP WINE MAKER IN BOURGOGNE
250,000 ...!
TN: ROUGHLY MORE THAN ¥25000
IT'S A 1994 VINTAGE,
SO 250,000 YEN...

I...I DON'T KNOW ANYTHING ABOUT WINE,
SO I JUST THOUGHT IT WOULD BE A WASTE TO GET SUCH AN EXPENSIVE ONE.
...
IT'S WRITTEN RIGHT ON YOUR FACE.
YOU MUST BE THINKING: "IF YOU HAVE THAT KIND OF MONEY, WHY WON'T YOU HELP THE BANKRUPT YAMAZEN?"
OUR DEAD OLD MAN CHOSE YOU AS THE HEIR TO YAMAZEN, AND NOT ME, THE ELDEST SON
BUT I'M A SUCCESSFUL DESIGNER NOW.
YOU ARE VERY SKILLED,
BUT YOU KEEP ON MAKING YUZEN THAT DON'T BRING IN PROFIT, SO OF COURSE THE STORE SUFFERS.
AND YOU HAVE TO RUN AROUND RAISING MONEY.
HOW MUCH DO YOU CHARGE FOR THOSE HAND-DRAWN YUZEN PATTERNS?
1 MILLION YEN? 2 MILLION?
AND HOW MUCH MONEY DO YOU HAVE LEFT OVER?
THE ONLY ONES WHO CAN PROFIT ARE THE WHOLESALERS AND THE KIMONO SHOPS.

TN: YUZEN IS A JAPANESE DYEING TECHNIQUE OFTEN ON PAPER OR SILK.

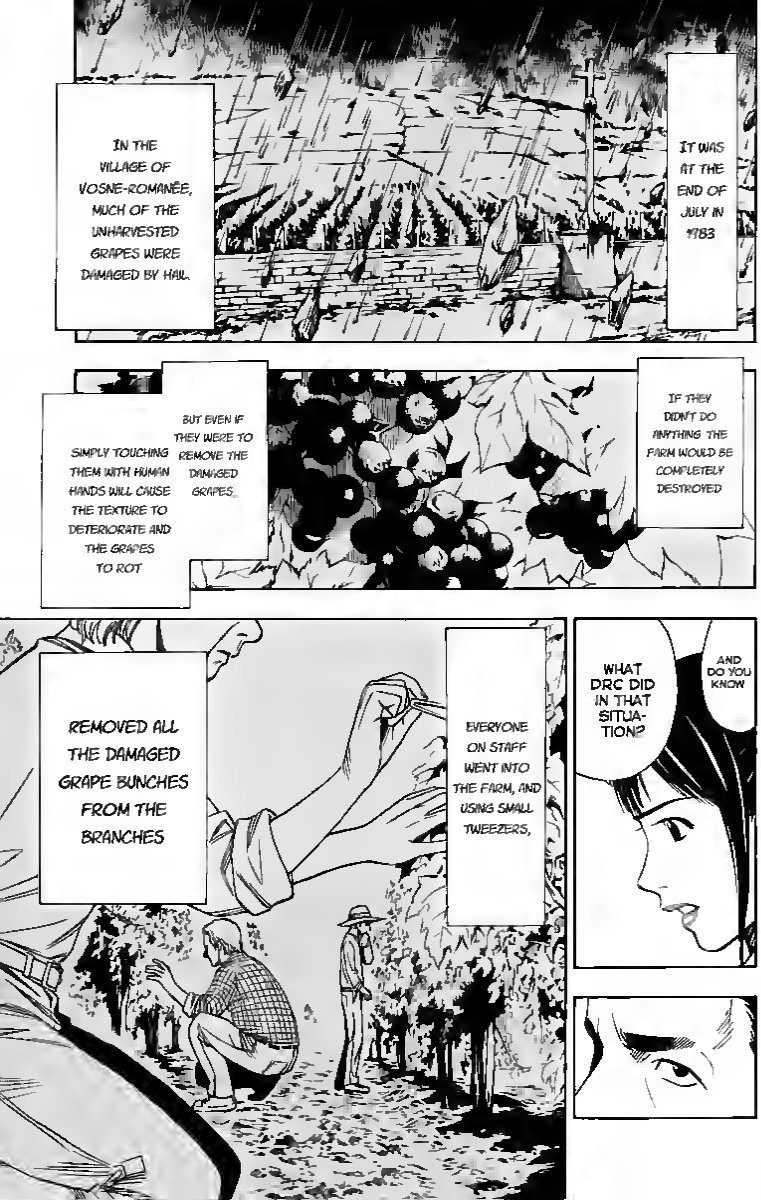
BOW YOUR HEAD.
IF YOU PUT YOUR HEAD ON THE TABLE AND SAY "PLEASE HELP ME",
THEN I WILL LEND MONEY TO YAMAZEN.

THE YUZEN I DRAW ARE NOT THE SAME AS THE CLOTHES YOU MAKE. WHICH ARE POPULAR FOR A YEAR AND THEN THROWN AWAY.
I'M NOT IN THE BUSINESS FOR THE MONEY!
...IF...
IF I HAVE TO DO SOMETHING LIKE THAT,
I WILL CLOSE THE STORE.
ギリ…

HA HA HA!
YOUR YUZEN IS PRETTY SIMILAR TO DRC WINE!
THAT'S WHY I THOUGHT I SHOULD MAKE YOU DRINK SOME.
ONE BOTTLE IS 250,000 YEN, YOU KNOW.
DIDN'T I ALREADY TELL YOU THAT I DON'T KNOW ANYTHING ABOUT WINE?
WHY DO YOU THINK IT'S SO EXPENSIVE?
BECAUSE THE NAME IS WELL-KNOWN THROUGHOUT THE WORLD.
IF YOU CHANGE THE CONTENTS WITH THAT OF A 10,000 YEN WINE, HOW MANY PEOPLE DO YOU THINK WILL NOTICE?
DO YOU GET IT?
IN OTHER WORDS, PEOPLE ARE JUST RELYING ON REPUTATION OR THE NAME BRAND TO SELL THINGS!

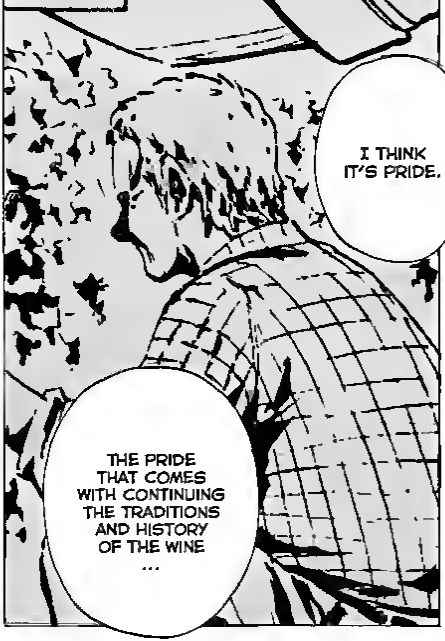
WORKING FOR FUN!
HOW LONG ARE YOU GOING TO KEEP AT IT?
IT'S WHAT THEY CALL WORKING FOR FUN!

THE MAKERS WORK UNBELIEVABLY HARD IN ORDER TO PROTECT THE NAME AND TRADITIONS OF DOMAINE DE LA ROMANÉE-CONTI.
IT'S TRUE THAT DRC IS ONE OF THE MOST WELL-KNOWN WINE MAKERS IN THE WORLD.
BUT THE WINE IS NOT SOMETHING WITH JUST A NAME.
SIR, YOU ARE MISTAKEN.
FOR EXAMPLE ...

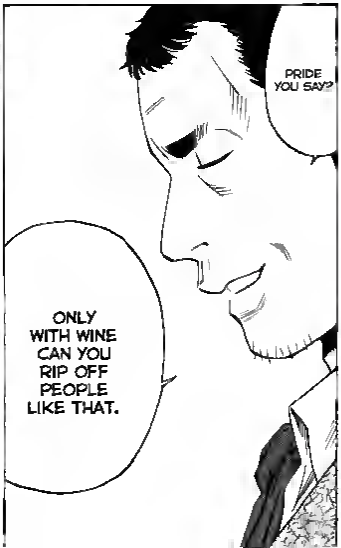

IN THE VILLAGE OF VOSNE-ROMANÉE, MUCH OF THE UNHARVESTED GRAPES WERE DAMAGED BY HAIL.
IT WAS AT THE END OF JULY IN 1783
SIMPLY TOUCHING THEM WITH HUMAN HANDS WILL CAUSE THE TEXTURE TO DETERIORATE AND THE GRAPES TO ROT
BUT EVEN IF THEY WERE TO REMOVE THE DAMAGED GRAPES...
IF THEY DIDN'T DO ANYTHING THE FARM WOULD BE COMPLETELY DESTROYED
REMOVED ALL THE DAMAGED GRAPE BUNCHES FROM THE BRANCHES
EVERYONE ON STAFF WENT INTO THE FARM, AND USING SMALL TWEEZERS,
WHAT DRC DID IN THAT SITUA-TION?
AND DO YOU KNOW

THE FLAVOR BECAME SOMETHING VERY MAGNIFICENT.
FOR THAT REASON, THEY COULD ONLY MAKE ABOUT HALF OF THE NORMAL AMOUNT FOR THE 1983 VINTAGE.
ROMANÉE-CONTI
BUT THAT IS NOT ALL.
PEOPLE SAY THAT THE CHARACTERISTICS OF WINE ARE AFFECTED BY THE LAND AND CLIMATE
WHY ARE PEOPLE PUTTING SO MUCH PASSION INTO THE GRAPE FARMS?
IN REALITY, WINE IS THE RESULT OF THE THE HISTORY AND TRADITIONS OF THE FARM, AND THE HARD WORK OF PEOPLE LIVING THERE.

HEY, PART-TIMER.
WHY ARE YOU LECTURING THE CUSTOMER LIKE THAT?

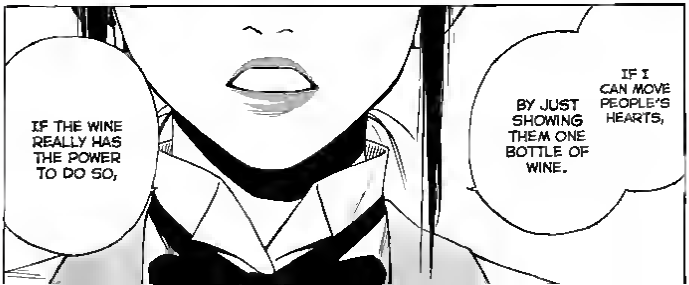

I THINK IT'S PRIDE.
THE PRIDE THAT COMES WITH CONTINUING THE TRADITIONS AND HISTORY OF THE WINE ...

UM... IF IT'S ALRIGHT, I HAVE A WINE TO RECOMMEND TO YOU.

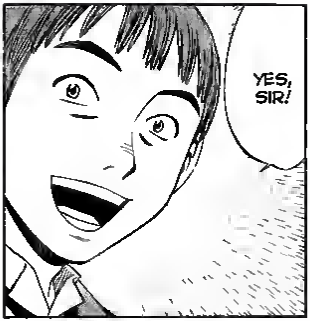

PRIDE YOU SAY?
ONLY WITH WINE CAN YOU RIP OFF PEOPLE LIKE THAT.

I WANT TO SERVE THIS WINE TO THAT TABLE...
WHY? IF THEY WANTED MONTRACHET, THEN SHOULDN'T YOU JUST OPEN THAT FOR THEM?
YEAH! GEEE, YOU KEEP ON DOING UNNECESSARY THINGS.

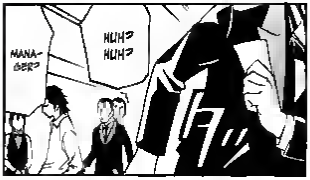
I DON'T WANT PEOPLE TO MISUNDERSTAND ABOUT WINE


IF I CAN MOVE PEOPLE'S HEARTS,
BY JUST SHOWING THEM ONE BOTTLE OF WINE.
IF THE WINE REALLY HAS THE POWER TO DO SO,

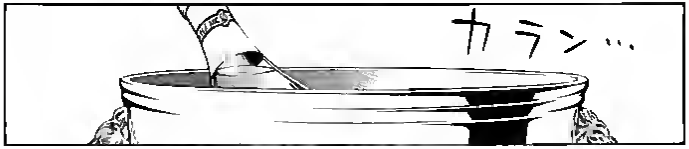
TO THE CUSTOMERS,
I WOULD LIKE TO PROVIDE THE BEST POSSIBLE RECOMMENDATION.
AND MR. KATASE, IF YOU ARE ALSO A SOMMELIER,
WOULDN'T YOU THINK THE SAME WAY?
DON'T BE SO IMPUDENT TO THE MANAGER ...
WHY... YOU!!
ﾁﾗｯ

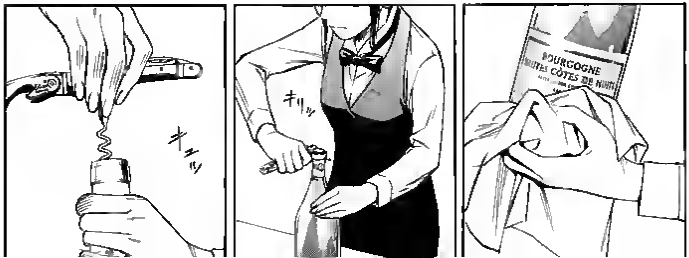

YES, SIR!

THAT'S FINE.
KENICHI, GO GET IT.
RESTAURANT RUE ONE ON THE 6TH BLOCK SHOULD HAVE IT.


MANA-GER?
HUH? HUH?

ぽつん…

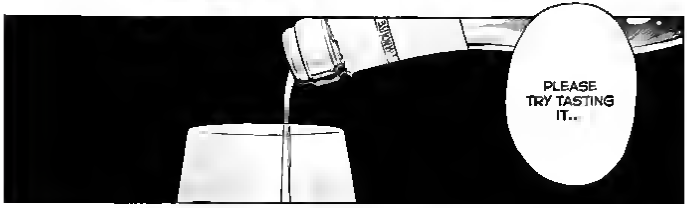

カラン…


キュッ
キリッ
BOURGOGNE
CÔTES DE NUIT

EVEN THOUGH SHE'S JUST A PART-TIMER, SHE SURE KNOWS HOW TO HANDLE WINE.
HERE YOU ARE.
コト…
THIS IS NOT MONTRACHET, BUT IT'S DRC'S
SECOND BOTTLE OF WHITE WINE.

HEY YOU.
I DON'T KNOW WHO PULLED YOUR LEG, BUT PEOPLE WILL LAUGH AT YOU FOR SAYING THAT.
I LEARNED ABOUT THE WINES DRC MAKES BEFORE.
SINCE YOU WERE GIVING ME A SERMON ABOUT DRC, I THOUGHT YOU KNEW A BIT ABOUT WINE...
HAHAHA!
THEY DON'T MAKE ANY WINES BESIDES THOSE EIGHT. EVEN A CUSTOMER AT A WINE BAR KNOWS THAT FACT.
"ROMANÉE-CONTI", "LA TÂCHE", "RICHEBOURG", "ROMANÉE-SAINT-VIVANT", "GRANDS ÉCHEZEAUX", "ÉCHEZEAUX", THE WHITE "MONTRACHET", AND THE WINE MADE AT DRC'S GRAND CRU, "VOSNE-ROMANÉE 1ER CRU".
SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
IF THERE IS SUCH A THING, IT WOULD HAVE TO BE A FAKE.
KEEP ON INSISTING THAT AND YOU WILL EMBARRASS YOURSELF.
NO... DRC DOES HAVE A SECOND BOTTLE OF WHITE WINE.

I'M SORRY, SIR.
I'M A VERY STUBBORN PERSON.


PLEASE TRY TASTING IT..

THERE'S NO NEED TO PRETEND TO DO SOMETHING LIKE THAT FOR A FAKE DR.!

2002
N BOUTEILLE PAR DRC A F-21700
ELECTIONNÉ PAR
AUGÉ
!

IT'S NOT SHIPPED WITH DRC LABELS, SO NOT MANY PEOPLE KNOW ABOUT IT.

DID THEY REALLY HAVE SOMETHING LIKE THIS ?

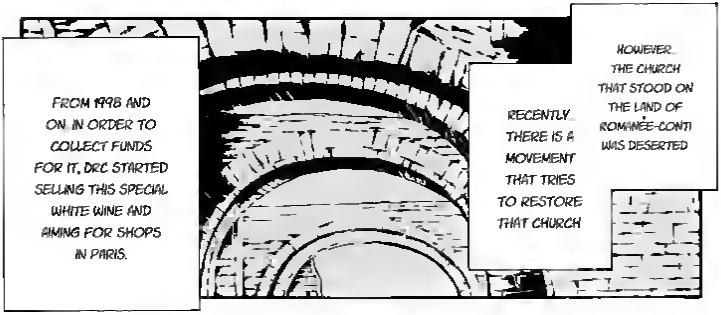
ｸﾞﾝ…

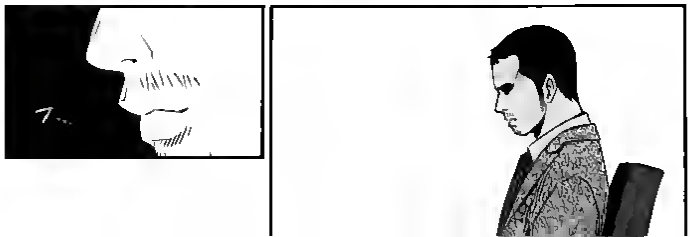
BOURGOGNE HAUTES-CÔTES DE NUITS, CAVES AUGÉ.
BOURGOGNE
HAUTES-CÔTES DE NUITS
APPELLATION CONTRÔLÉE
RÉCOLTE
2002
CAVES AUGÉ

AND I CAN FEEL THE MINERALS WITHIN THE FRESH TASTE.
IT'S DIFFERENT FROM THE PROFOUND FLAVOR OF MONTRACHET.
FINE AND DELICATE.
!
AND THIS CAN BE PURCHASED FOR LESS THAN ONE TWENTIETH OF THE PRICE FOR MONTRACHET.
I'VE ONLY DRANK A HANDFUL OF WINE BEFORE ...
BUT THIS IS NO DOUBT VERY DELICIOUS.
HOW IS IT, SENJI?

AND THIS WINE HAS A VERY SPECIAL MEANING AS WELL.

ABOUT 800 YEARS AGO, THE BOURGOGNE GRAND DUCHESS BESTOWED A FOREST AND A FARM TO ST VIVANT MONASTERY
AND PART OF THAT FARM BECAME THE PRESENT ROMANÉE-CONTI.


HOWEVER, THE CHURCH THAT STOOD ON THE LAND OF ROMANÉE-CONTI WAS DESERTED
RECENTLY THERE IS A MOVEMENT THAT TRIES TO RESTORE THAT CHURCH
FROM 1998 AND ON, IN ORDER TO COLLECT FUNDS FOR IT, DRC STARTED SELLING THIS SPECIAL WHITE WINE AND AIMING FOR SHOPS IN PARIS.

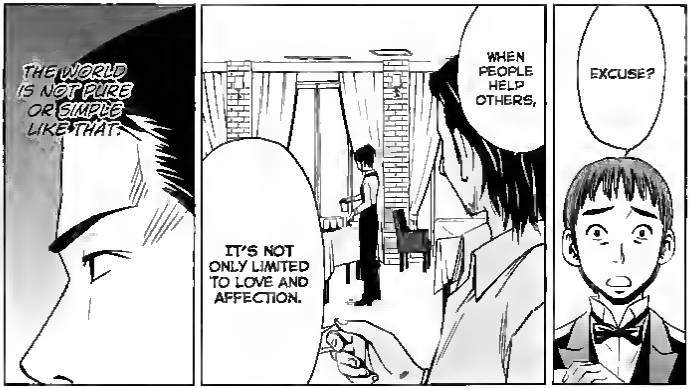

7...

NO WAY.
THAT WASN'T MY INTENTION
MY DESIGNS BECAME POPULAR BECAUSE OF THE TRADITIONS FROM OUR FAMILY
BECAUSE OF THAT, I SHOULD HELP OUT THE FAMILY THAT IS IN TROUBLE.
DO YOU UNDERSTAND, SEIJI?
WHAT THIS MEDDLESOME, STUBBORN YOUNG LADY IS TRYING TO TELL ME?
NAH.
THAT'S HOW I HEARD IT, STUBBORN YOUNG LADY.
小切手
¥10,000,000
JUN ICHI
株式会社 山根淳一

IF YOU ARE TO TAKE THAT CHECK, YOU MUST BOW YOUR HEAD
AND REQUEST BY SAYING "PLEASE LEND ME MONEY".
HOWEVER
NOT TO ME.
TO OUR TRADITIONS.
TO THE TRADITIONS AND PRIDE MAINTAINED BY THIRTEEN GENERATIONS OF YAMAZAN WORKERS.
EVEN FOR SOMEONE LIKE YOU, THAT SHOULDN'T BE HARD TO DO.

SEIJI.
REMEMBER, NO MATTER HOW SKILLED YOU ARE, DO NOT FORGET TO BE HUMBLE.
..GOOD LUCK TO YOU.
...BROTHER!
IT'S BEEN ABOUT 15 YEARS SINCE WE LAST DRANK TOGETHER

THAT CUSTOMER WAS PLANNING TO GIVE THE CHECK TO HIS BROTHER FROM THE VERY BEGINNING.
DON'T BE STUPID
HE DECIDED TO HELP OUT HIS BROTHER, HUH? SHE DID A GOOD JOB
BECAUSE OF THE WINE THAT PART TIMER CHOSE,
HUH?
THEN HE SHOULD HAVE BEEN TRUTHFUL AND HELPED OUT FROM THE BEGINNING.
THAT CHECK ISSUED BY THE BANK COULD ONLY HAVE BEEN MADE BEFOREHAND.
HE NEEDED A LITTLE EXCUSE TO HAND OVER THE CHECK TO HIS YOUNGER BROTHER, YOU SEE.



BOURGOGNE
HAUTES-CÔTES DE NUIT
APPELLATION CONTRÔLÉE
RECOLTE
2002
SELECTIONNÉ PAR
CAVES AUGÉ
WITH A THIN YELLOW COLOR LEANING TOWARD GREEN, IT IS SLIGHTLY MURKY. CONTAINS THE AROMA OF OF OAK FROM NEW CASKS, AND LEMON FLAVOR FROM MATURED CHARDONNAY WINE HIGH IN ACIDIC CONTENT, VERY FIRM FOR A HAUTES-CÔTES DE NUITS IT DOES NOT HAVE THE FLAVOR THAT COMES WITH MALOLACTIC FERMENTATION*
JUST LIKE THAT JOHN SMITH OF YOURS...

* A FERMENTATION WHERE MALIC ACID, WITH THE TASTE OF GREEN APPLES, PRESENT IN GRAPES IS CONVERTED TO LACTIC ACID, WHICH IS A SOFTER TASTING ACID.

le vin 3

Bourgogne Hautes-cotes de Nuits/DRC

Bourgogne Hautes Cotes de Nuits/DRC

A well-settled thin yellow cue with a visible shade of green. It has a moderate fruity aroma that is often thought as green apple. It may be mistaken for Chablis wine during blind tasting because of the fragrance of flint. One can also taste not fully ripened lemon. Even though it is well-balanced and easy to drink, unfortunately the amount sold in Japan is far less than the amount sold in the local area. It is a good idea to purchase a bottle for conversations.

In the 1978 vintage, the nuance of new casks was very strong, but it was made milder from 1999 and on.

(Made in 2002, 750mL. Sold for about 19,000 yen in Japan)

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TRINITY BAKUMA
WE'RE ALWAYS LOOKING FOR MORE STAFF!
CHECK OUT OUR SITE FOR NEW RELEASES AND OUR FORUMS
Summertime Chapter 02
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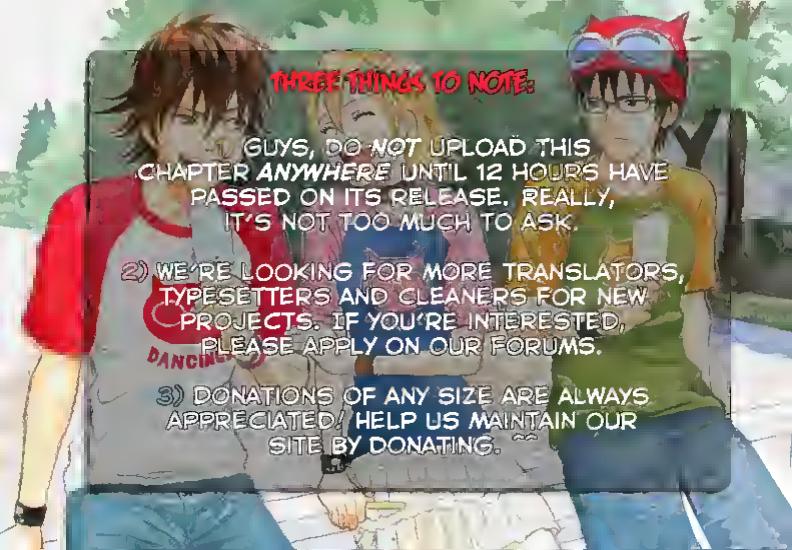
Horn
SHOW YOUR SUPPORT BY BUYING THE OFFICIAL VOLUMES WHEN AVAILABLE


THREE THINGS TO NOTE:
1) GUYS, DO *NOT* UPLOAD THIS CHAPTER *ANYWHERE* UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

le vin#4

TN: JUST A REMINDER, SHE'S NOT WRITING TO HER OWN SISTER, BUT RATHER TO THE NUN

DEAR SISTER,

TIME FLIES WHEN I'M IN TOKYO.

AND IT HAS ALREADY BEEN ONE WEEK SINCE I ARRIVED

EN: TRADITIONAL JAPANESE LETTERS ARE WRITTEN VERTICALLY, THEREBY THE TILTING OF THE TEXT

THANKS TO MR. JOHN SMITH'S HELP, THE THINGS I'D LEARNED ABOUT BREWERY IN THE UNIVERSITY

AND YOUR TEACHINGS FOR LOVING MOTHER NATURE, I AM GETTING BY SOMEHOW

ALTHOUGH I'M STILL HAVING TROUBLE WITH SOME THINGS

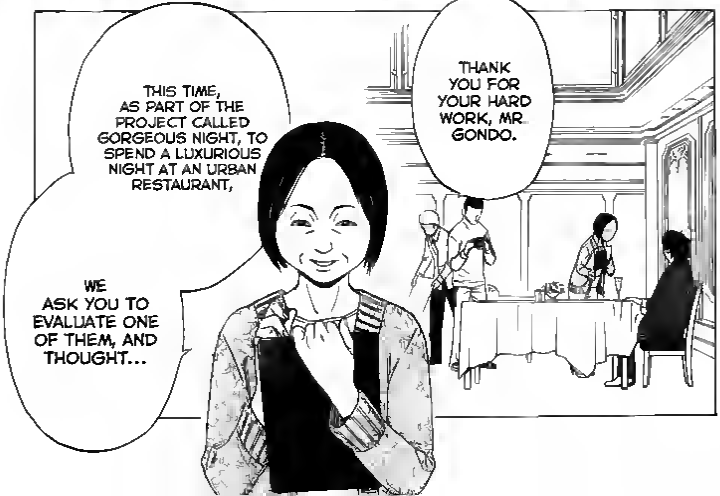
IF I TRY MY BEST, THEN SOME DAY—

ENGLISH

I BELIEVE I WILL BE ABLE TO MEET MR. JOHN SMITH.

le vin#4: sommelier katase jo

SFX: THE SOUND OF SNAPPING PHOTOS


THANK YOU FOR YOUR HARD WORK, MR. GONDO.
THIS TIME, AS PART OF THE PROJECT CALLED GORGEOUS NIGHT, TO SPEND A LUXURIOUS NIGHT AT AN URBAN RESTAURANT,
WE ASK YOU TO EVALUATE ONE OF THEM, AND THOUGHT...

I HEARD THAT PLACE USED TO BE GOOD.
I SEE, L'ESPOIR IN OMOTE-SANDOU.
MAYBE THIS ONE WOULD BE GOOD...
BUT YOU SEE ...
I AM PRETTY PICKY.
ドン
omotesandou, L'espoir
YES, I ALREADY KNOW THAT...
YOU ARE MORE KNOW-LEDGEABLE IN THE WORLD OF MEN'S FASHION.
THAT'S WHY, YOU CAN SPEAK HOWEVER MUCH YOU WANT... NO, NO,
IT WILL BE POPULAR *BECAUSE* YOU CAN MAKE CRITICISMS WITHOUT HOLDING BACK
THAT'S TRUE. AFTER ALL, FOOD IS THE FRONTIER OF ALL FASHION.
A RESTAURANT IS THE PLACE FOR MEN TO SHOW OFF THEIR COORDINATION ABILITIES.
IF ONE WERE TO DRINK AT SUCH A PLACE...

IT WOULD HAVE TO BE CHAMPAGNE.
MANAGER!
MR. GONDO, THE FASHION CRITIC, WOULD LIKE TO FEATURE US IN A MAGAZINE...
SO HE WOULD LIKE US TO THINK OF A CHAMPAGNE TO RECOMMEND FOR THE CHRISTMAS SEASON!
くっ!
MAGAZINE, YOU SAY?
SCRATCH
TELL HIM NO BY SAYING THAT WE'RE BUSY AT THE END OF THE YEAR.

W... WELL, THAT'S TRUE,
BUT HE'LL BE FEATURING US...
OI, PART-TIMER.
I NEED TO TALK TO YOU.

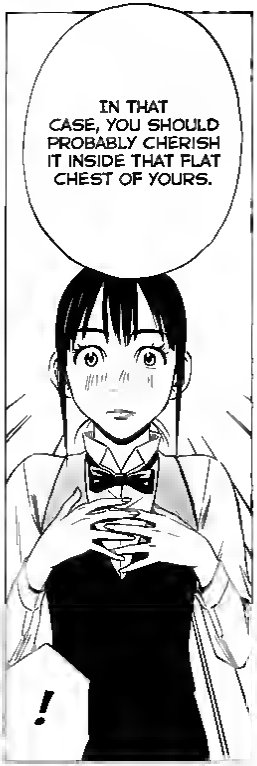
IS IT REALLY ALRIGHT FOR ME TO CHOOSE THE CHAMPAGNE FOR OUR RESTAURANT'S MENU?
YEAH.

... YES.
WINE IS SOME-THING VERY IMPORTANT TO ME.
YOU KNOW A LOT ABOUT WINES,
MANAGER, TO MAKE A PART-TIMER LIKE HER...
AND YOU REALLY LIKE THEM, DON'T YOU?

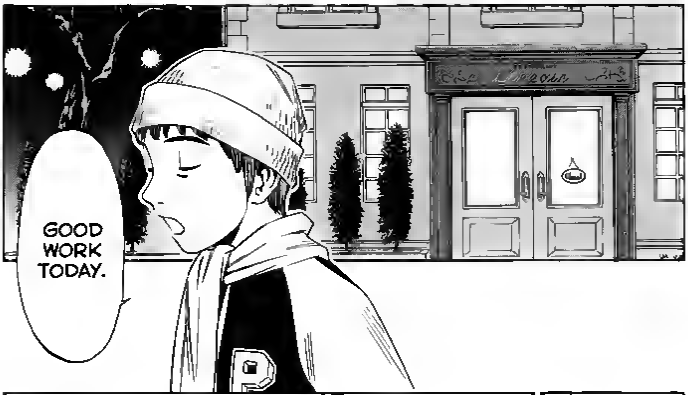
IMPORTANT...

SO, WHAT WILL YOU DO?

PLEASE LET ME CHOOSE THE CHAMPAGNE.

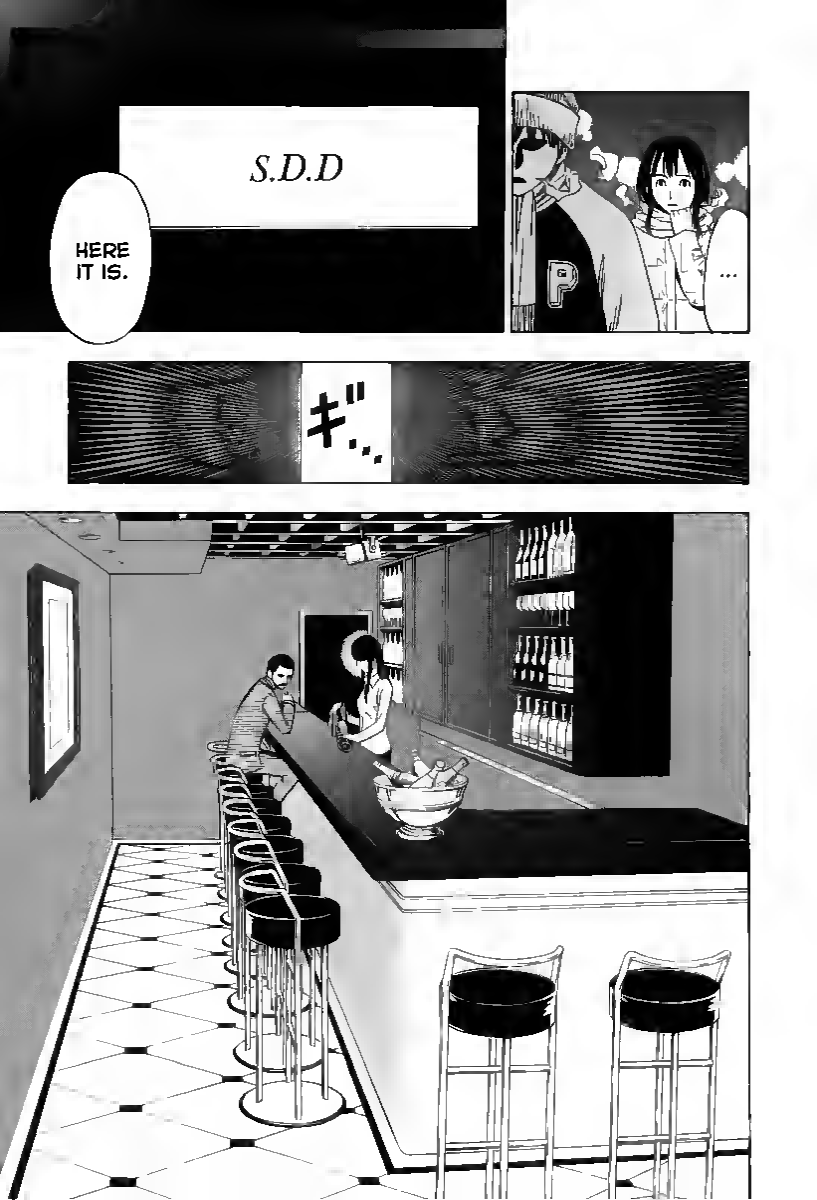

IN THAT CASE, YOU SHOULD PROBABLY CHERISH IT INSIDE THAT FLAT CHEST OF YOURS.
!

THOUGH,
I HOPE THE BIG-SHOT WILL BE SATISFIED WITH THE CHOICE.


GOOD WORK TODAY.

HEY, PART-TIMER, ARE YOU THINKING OF SLEEPING SOMEWHERE IN THE CORNER AGAIN TODAY?
TO PICK A CHAMPAGNE THAT IS BOTH DELICIOUS AND SHOCKING
...
YOU'RE STILL A GIRL, AREN'T YOU?
A-AAH!
BUMP
Y-YES!?
PART-TIMER!

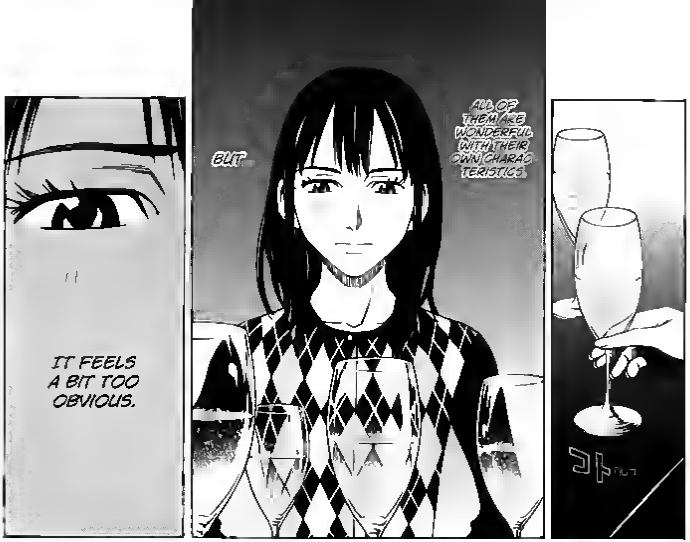
GOOD WORK TODAY...
E...
MAYBE ...I'LL TREAT YOU TO SOME WINE.
SINCE CHAMPAGNE IS EXPENSIVE, YOU PROBABLY HAVEN'T HAD MUCH BEFORE.
STILL,
TO THINK THAT THEY LET SOMEONE NEW MAKE THE CHOICE...
FOR MR. KATASE,
WINE MUST NOT MATTER MUCH ANY-MORE.


S.D.D
HERE IT IS.
...
ギ...

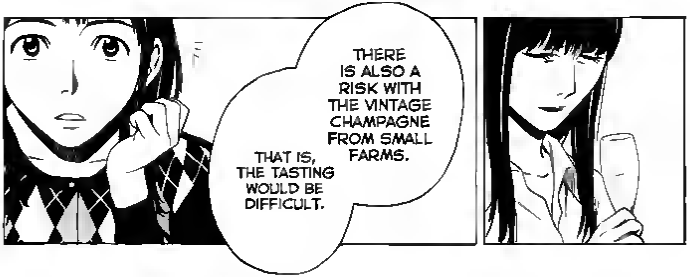
fizz...
IT'S BEEN A WHILE, MS. MAKI.
THIS WINE BAR SPECIALIZES IN CHAMPAGNES, RIGHT?
THAT MUST BE WHY IT'S CALLED S.D.D.
HUH?
IT'S "SOUPIR DE DAME" (A LADY'S SIGH) ...
THE SOUND MADE WHEN PULLING OUT THE CORK.

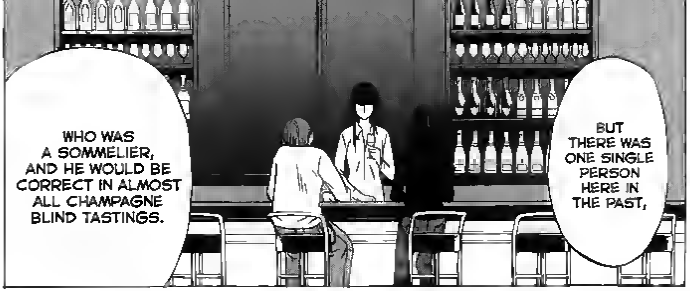
I CAME HERE A LOT, BUT I DIDN'T KNOW...
WILL YOU BE HAVING SOME CHAMPAGNE?
YES, UM...
YOU ARE CORRECT
NOT SOME FROM MAJOR MAKERS,
BUT MADE BY PEOPLE WHO GROW THEIR OWN GRAPES, AND BREWED IN SMALL SCALES.
TN: RM = RÉCOLTANT-MANIPULANT
RM, I SEE.
BECAUSE THE CHARACTERISTICS OF THE MAKER SHOWS THROUGH, IT IS VERY POPULAR EVEN HERE IN JAPAN.
IN THE SAME CLASS, THEY ARE SLIGHTLY CHEAPER THAN THE BIG-LABELS AS WELL.
YES.
IF I CAN TRY THEM IN GLASSES, I WOULD LIKE THE NEXT FOUR TO BE...
※ NÉGOCIANT MANIPULANT ON THE OTHER HAND ARE MAKERS THAT PURCHASE THE GRAPES FROM FARMERS. FAMOUS BREWERS LIKE MOËT & CHANDON AND VEUVE CLICQUOT MOSTLY BELONG IN THIS CATEGORY

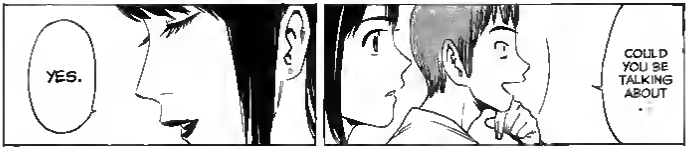
J. LASSALLE,
PIERRE GIMONNET,
EGLY-OURIET,
AND VILMART.
WHO... IS SHE?
A PART-TIMER AT OUR PLACE, WHO'S STRANGELY KNOWLEDGE-ABLE ABOUT WINE

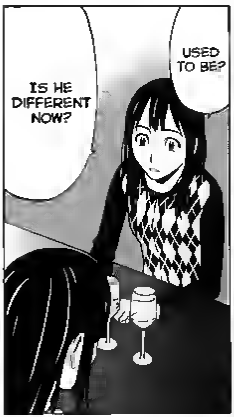

IT FEELS A BIT TOO OBVIOUS.
BUT
ALL OF THEM ARE WONDERFUL WITH THEIR OWN CHARACTERISTICS.

WHAT SHOULD I DO?
SIGH ...


THAT IS, THE TASTING WOULD BE DIFFICULT.
THERE IS ALSO A RISK WITH THE VINTAGE CHAMPAGNE FROM SMALL FARMS.


WHO WAS A SOMMELIER, AND HE WOULD BE CORRECT IN ALMOST ALL CHAMPAGNE BLIND TASTINGS.
BUT THERE WAS ONE SINGLE PERSON HERE IN THE PAST,

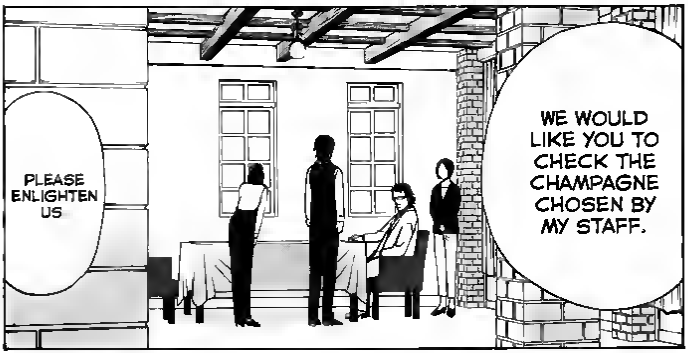

YES.
COULD YOU BE TALKING ABOUT ...

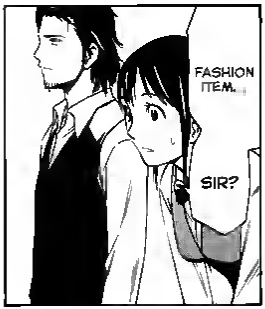

IS HE DIFFERENT NOW?
USED TO BE?

KATASE JO.
HE USED TO BE SUCH A GENIUS

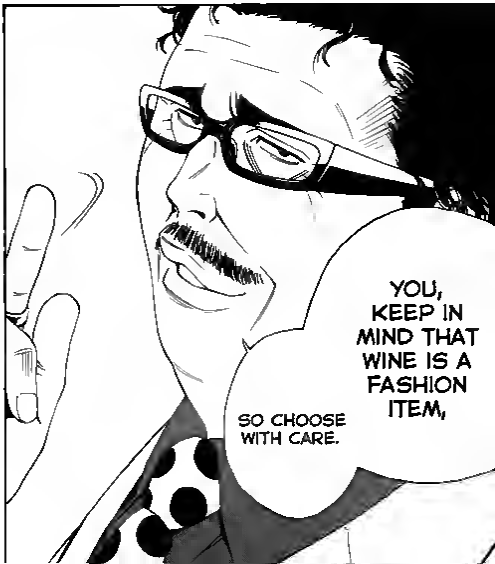
WOULDN'T YOU AGREE, MISS?
THAT IS NOT UNLIKE LOVE, I BELIEVE.
TALENT IS POLISHED BY HARD WORK
BUT ONCE THE PASSION IS LOST, IT WILL BE HARD TO GET IT BACK
I DON'T HAVE MUCH EXPERIENCE IN THAT AREA ...
L... LOVE ...?
WHAT SHOULD I PICK...?
HUH ...?
SEEMS LIKE IT
WH...WHAT ARE YOU SAYING!
MS. MAKI!
UFUFU

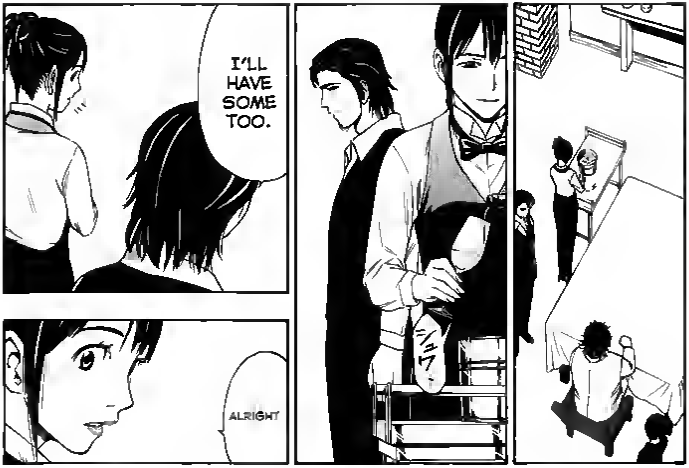
A FEW DAYS
LATER---

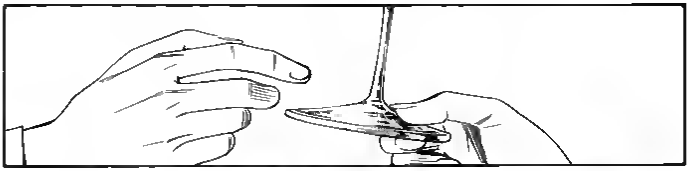

PLEASE ENLIGHTEN US
WE WOULD LIKE YOU TO CHECK THE CHAMPAGNE CHOSEN BY MY STAFF.

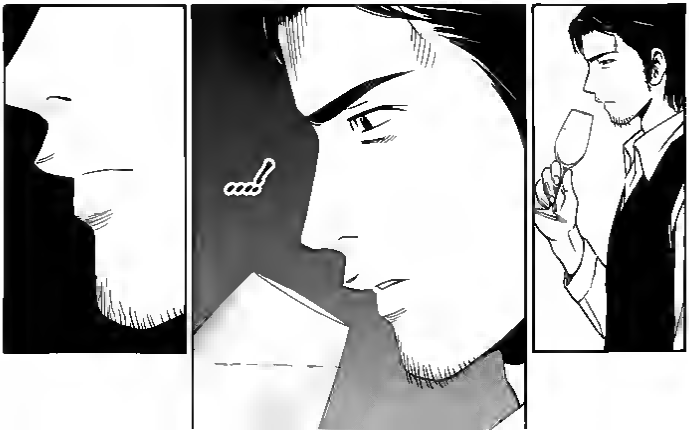

FASHION ITEM.
SIR?

...


YOU, KEEP IN MIND THAT WINE IS A FASHION ITEM,
SO CHOOSE WITH CARE.


I'LL HAVE SOME TOO.
ALRIGHT




...!

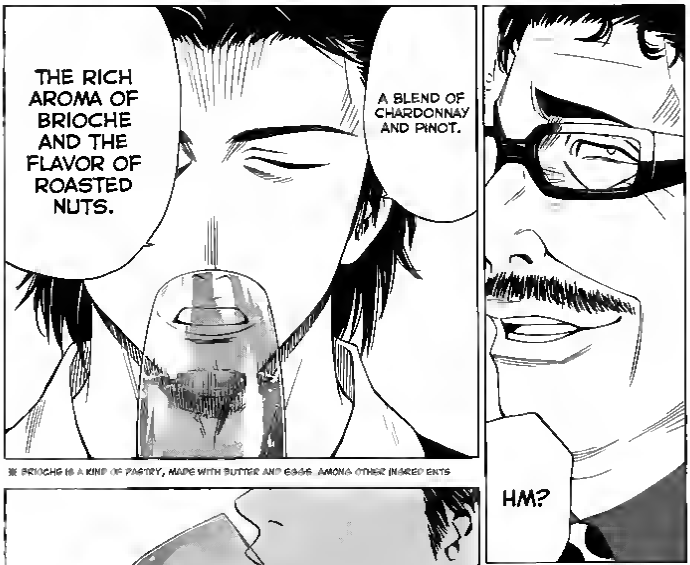
I ALSO HAVE A GLASS,
THAT I WOULD LIKE YOU TO TRY. IS THAT ALRIGHT?
HUH?
HM ...
ぐいっ
THEN I'LL START WITH THE ONE YOUR STAFF CHOSE...
THIS TASTES DECENT ...
WHAT IS IT?

IT IS A BRITISH SPARKLING WINE.
THE NAME IS...
HUH ~~~?
SPARK-LING ...
AND FROM ENGLAND YOU SAY?
MADE BY PEOPLE WITH THE WORST SENSE OF TASTE IN THE WORLD...
DON'T TRY TO MAKE ME DRINK THIS CRAP ~~~
WHAT KIND OF PEOPLE WOULD WANT IT DURING CHRISTMAS TIME ~~~

HMPH! IT SEEMS LIKE YOU DON'T UNDERSTAND WHAT WINE IS!
...
IF YOU WANT TO BECOME A REAL SOMMELIERE, GO STUDY MORE.
YES, SIR.
AND WHAT HAS THE MANAGER CHOSEN?
!
IT'S VEUVE CLICQUOT DEMI-SEC.

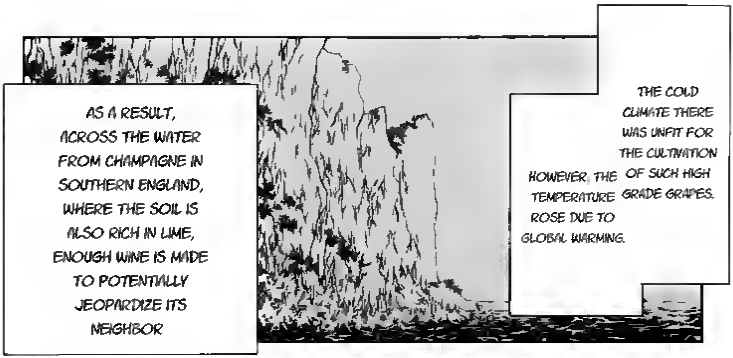
THERE ARE TWO HUNDRED MILLION STARS IN A CHAMPAGNE GLASS.
...HOW BEAUTIFUL.
IT'S THE WELL-KNOWN VEUVE CLICQUOT, I SEE. I THOUGHT SO
STAFFER, DID YOU KNOW?
THEY HAVE THIS SAYING IN CHAMPAGNE.
TN: CHAMPAGNE AS IN THE PLACE
THE INCREASE IN THE NUMBER OF GLASSES ALSO MEANS GETTING CLOSER TO THE BED
AS A WOMAN DRINKS MORE, SHE WILL BE DRUNK ON THE CHAMPAGNE, AND THE NIGHT
CHAMPAGNE IS THAT KIND OF DRINK.
IF YOU ARE A WOMAN, YOU SHOULD KNOW~~ HM?

STOP. HE DOESN'T UNDERSTAND THE FLAVOR OF THIS WINE.
IF YOU JUST TAKE ONE MORE SIP OF MINE...
IT'S TRUE THAT VEUVE CLICQUOT IS WONDERFUL AS WELL, BUT...



※ BRIOCHE IS A KIND OF PASTRY, MADE WITH BUTTER AND EGGS. AMONG OTHER INGREDIENTS

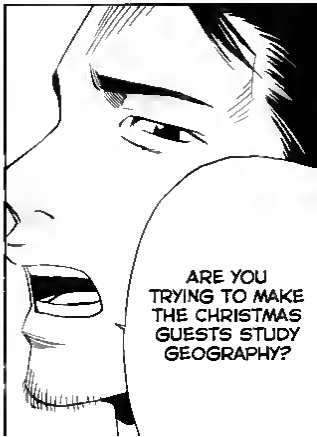
NYETIMBER
CLASSIC CUVÉE
VINTAGE
1998
Classic Cuvée
NYETIMBER
CLASSIC BLEND
Traditional
ENGLISH QUALITY SPARKLING WINE
NYETIMBER CLASSIC CUVÉE, VINTAGE 1998.
A WONDERFUL FRAGRANCE LIKE THAT OF DOM PERIGNON.
THE VERY FINE BUBBLES
AND DESPITE ALL THAT, A THICK BODY.
TN. HE MEANS THAT THE WINE IS THICK.
!
PROBABLY NO ONE WOULD THINK THIS WONDERFUL SPARKLING WINE CAME FROM ENGLAND.
NYETIMBER (NEW TIMBERED BUILDING),
THE BIRTH OF AN IRONIC MIRACLE.


AS A RESULT, ACROSS THE WATER FROM CHAMPAGNE IN SOUTHERN ENGLAND, WHERE THE SOIL IS ALSO RICH IN LIME, ENOUGH WINE IS MADE TO POTENTIALLY JEOPARDIZE ITS NEIGHBOR
THE COLD CLIMATE THERE WAS UNFIT FOR THE CULTIVATION OF SUCH HIGH GRADE GRAPES. HOWEVER, THE TEMPERATURE ROSE DUE TO GLOBAL WARMING.

ESPECIALLY THOSE WHO ARE LIKE THIS MAN HERE...
WHA ...

Y-YES, IT'S JUST AS HE SAYS.

HOWEVER
A MIRACULOUS FLAVOR.


ARE YOU TRYING TO MAKE THE CHRISTMAS GUESTS STUDY GEOGRAPHY?

TO YOU, WINE WITH YOUR OUT-OF-DATE WATCH AND THE POORLY CHOSEN OUTFIT...
TOGETHER, THEY FORM YOUR FASHION SENSE, RIGHT?
アッ
WINE IS FASHION.
IN THAT CASE, GOOD FLAVOR IS THE MOST IMPORTANT. THAT'S ALSO CORRECT.
WHY YOU ~~~~~!!
ガターン
BUT ONLY SO IF ONE HAS BAD TASTES LIKE A CERTAIN SOMEONE.

DON'T THINK YOU CAN GET AWAY WITH TREATING ME LIKE THAT!

SIR

...

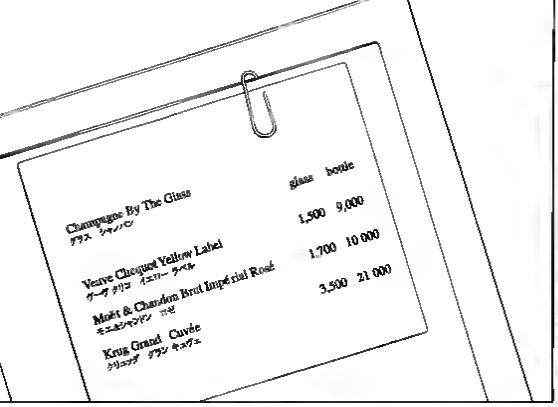
DO YOU UNDERSTAND, PART TIMER?
THE REASON WHY THAT BIG-SHOT CHOSE THE WINE I RECOMMENDED.

IF I TOLD HIM ALL THAT, HE MAY HAVE CHOSE THIS ONE INSTEAD OUT OF EXCITEMENT.

IN THIS YEAR'S INTERNATIONAL WINE AND SPIRITS CONTEST, IT WON THE HIGHEST AWARD FOR THE SPARKLING WINE CATEGORY.
MIGHT AS WELL SAY THAT IT IS A BELOVED DRINK OF THE QUEEN, AND SERVED EVEN IN ROYAL FAMILY PARTIES.

YOU WERE ONLY LOOKING AT THE WINE.
BUT I WAS LOOKING AT THE PERSON WHO WILL DRINK IT.
... THAT'S THE DIFFERENCE.
THEN PLEASE TELL ME SOMETHING
YOU ARE KNOWLE-DGEABLE ABOUT WINE, SKILLED AT TASTING,
AND ABOVE ALL, HAVE THE ABILITY TO SEE THROUGH CUSTOMERS... I THINK IT'S AMAZING.
THEN WHY, MR. KATASE?

TO ME, IT APPEARS AS IF YOU HATE WINE.
IF YOU ASK, THEN THE WORLD WILL ANSWER EVERYTHING.
ONLY A CHILD WOULD THINK THAT WAY.


Champagne By The Glass
グラス シャンパン
glass bottle
Veuve Cliquot Yellow Label
ヴーヴ クリコ イエロー ラベル
1,500 9,000
Moët & Chandon Brut Impérial Rosé
モエ・エ・シャンドン ロゼ
1,700 10,000
Krug Grand Cuvée
クリュッグ グラン キュヴェ
3,500 21,000

—NEXT DAY—

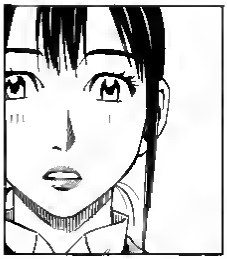
EVEN THOUGH YOU WENT THROUGH THE TROUBLE OF CHOOSING ONE, HE DIDN'T PICK IT HUH.

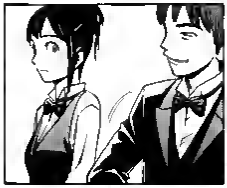
パタン
BUT I'M ... REALLY HAPPY TODAY

...

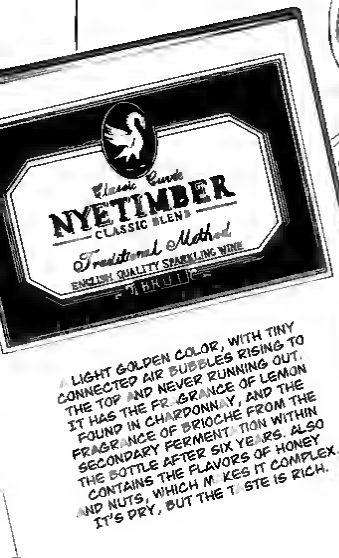
IT'S BEEN A LONG TIME SINCE MR. KATASE LAST STEPPED OUT ONTO THE FLOOR.

IT'S NOT ON THE MENU, BUT WE HAVE AN INTERESTING SPARKLING WINE PICKED BY MY STAFF.
...!!





WONDERFUL!
SO THERE IS STILL SUCH AMAZING WINE IN THE WORLD.


Classic Cuvée
NYETIMBER
CLASSIC BLEND
Traditional Method
ENGLISH QUALITY SPARKLING WINE
A LIGHT GOLDEN COLOR, WITH TINY CONNECTED AIR BUBBLES RISING TO THE TOP AND NEVER RUNNING OUT. IT HAS THE FR GRANCE OF LEMON FOUND IN CHARDONN Y, AND THE FRAGR NCE OF BRIOCHE FROM THE SECONDARY FERMENT TION WITHIN THE BOTTLE AFTER SIX YE RS. ALSO CONTAINS THE FLAVORS OF HONEY AND NUTS, WHICH M KES IT COMPLEX. IT'S DRY, BUT THE T STE IS RICH.

le vin №4

Nyetimber Classic Cuvée

Nyetimber Classic Cuvée

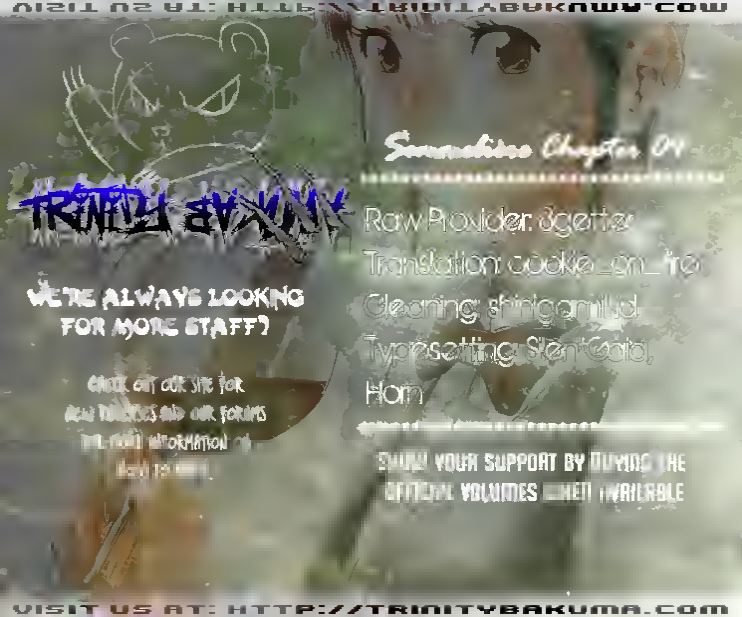
Along the outer edge of the valleys around Paris there is a long strip of soil containing lime and fossils of oyster shells from the late Jurassic period. This layer of soil classified into Kimmeridgian by geologists is superior at water retention and drainage, and thus is used for grape cultivation. Starting from the east, the famous areas of production, Champagne, Chablis, Pouilly-Fume, and Sancerre lie on the strip of land.

Because the British Isles was a part of Eurasia before the movement of earth's crust, Kimmeridgian soil also extended to southern England. The field of Nyetimber is situated on the western end, and cultivates the same kind of grapes as Champagne. According to the visiting brewers from Champagne, even they were shocked by the quality of the sparkling wine made in the area. After Nyetimber became famous in 1996, concerned with global warming, brewers in Champagne began to gather together and invest in southern England.

Classic Cuvée 1998 vintage is 60% Chardonnay, 22% Pinot Noir, and 18% Pinot Meunier. The taste reminds one of Champagne's Dom Perignon, with its elegant style.

(1998 vintage in the photograph, 750ml, imported by Wine Shop Nishimura [Hyogo prefecture, city of Sumoto]. Price I at 5,900 yen on Rakuten.)

VISIT US AT: HTTP://TRINITYBAKUMA.COM



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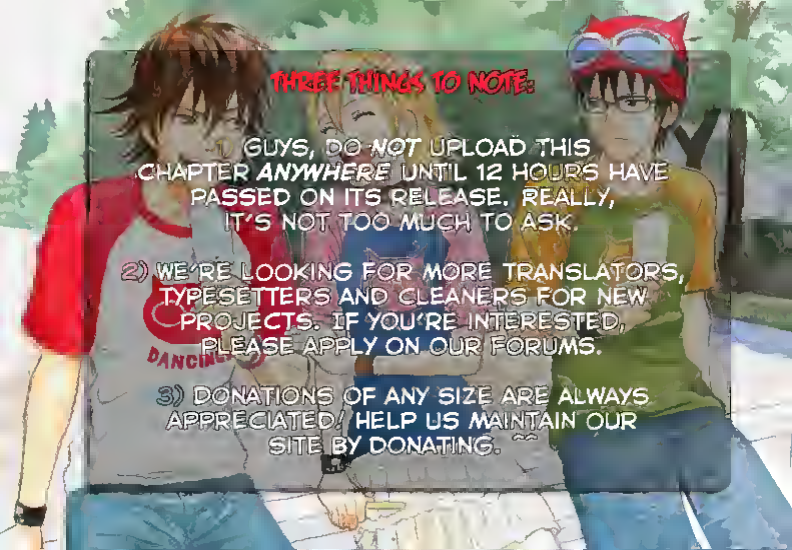
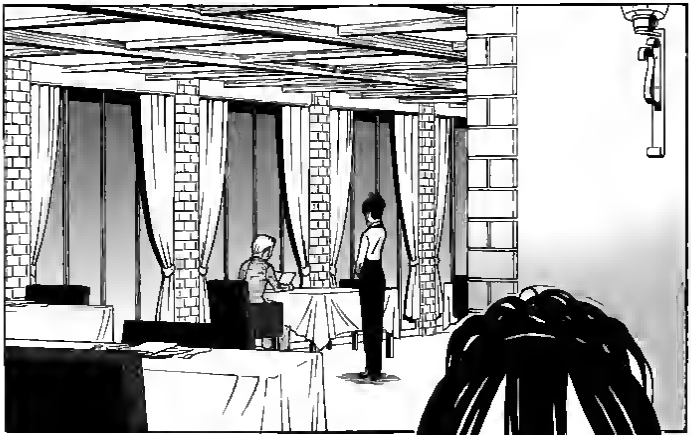

THREE THINGS TO NOTE:
1) GUYS, DO *NOT* UPLOAD THIS CHAPTER *ANYWHERE* UNTIL 12 HOURS HAVE PASSED ON ITS RELEASE. REALLY, IT'S NOT TOO MUCH TO ASK.
2) WE'RE LOOKING FOR MORE TRANSLATORS, TYPESETTERS AND CLEANERS FOR NEW PROJECTS. IF YOU'RE INTERESTED, PLEASE APPLY ON OUR FORUMS.
3) DONATIONS OF ANY SIZE ARE ALWAYS APPRECIATED! HELP US MAINTAIN OUR SITE BY DONATING. ^^

RESTAURANT L'ESPOIR
L'espoir



ARE YOU MS. ITSUKI KANA?
THE MENU FOR TODAY IS...

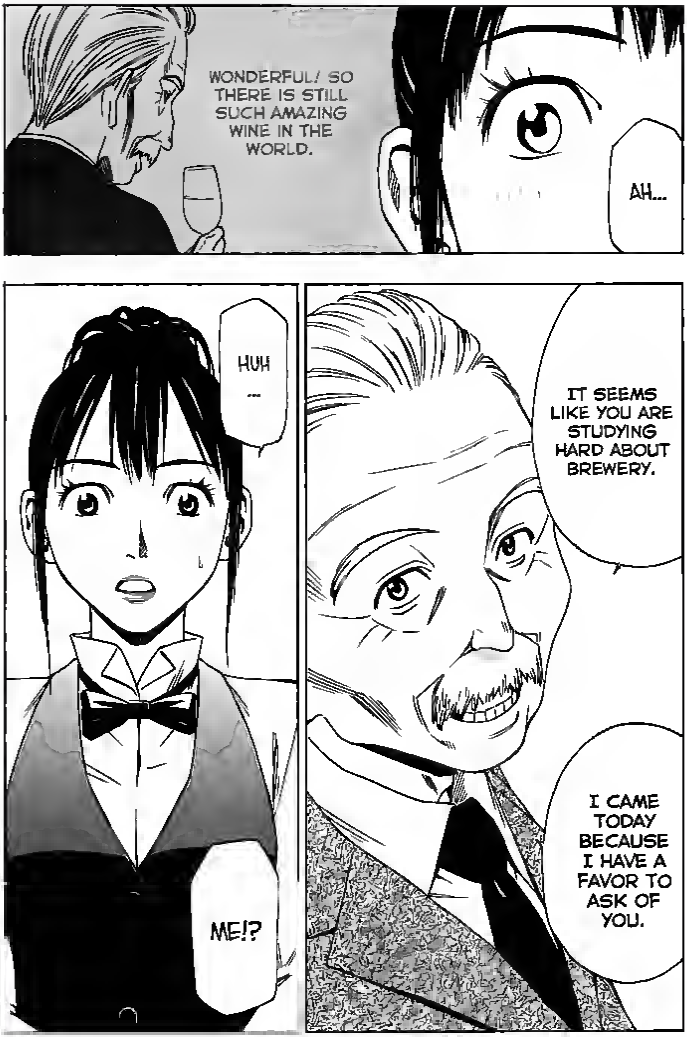
WHY DOES THIS PERSON..

KNOW MY NAME...?

YES,
I AM ...

HAHAHA! SORRY, HOW RUDE OF ME.
I HEARD ABOUT YOU FROM THE MANAGER, MR. KATASE.

HE SAID THE ONE WHO RECOMMENDED BRITISH SPARKLING WINE THE OTHER DAY WAS YOU.


WONDERFUL! SO THERE IS STILL SUCH AMAZING WINE IN THE WORLD.
AH...
IT SEEMS LIKE YOU ARE STUDYING HARD ABOUT BREWERY.
I CAME TODAY BECAUSE I HAVE A FAVOR TO ASK OF YOU.
HUH ...
ME!?

le-vin-#5:-the-mystery of wine

HE WANTS YOU TO LOOK FOR A WINE?
I WILL TREAT YOU TO DINNER.
HE REALLY WANTS TO HAVE ANOTHER TASTE OF SOMETHING HE DRANK A LONG TIME AGO, SO HE WANTED TO KNOW IF I COULD HELP.
YEAH ...
NAAH, IT'S DEFINITELY SUSPICIOUS
OI OI, WE'RE NOT A CABARET HERE.
IT'S NOT A DATE ...
DATES WITH CUSTOMERS ARE FORBIDDEN
HE'S GOING TO LET YOU EAT AND DRINK,
AND THEN TAKE ADVANTAGE OF YOU. IT'S DEFINITELY THAT PATTERN!

YOU SEEM TO BE DRUNK. THEN LET'S GO REST AT THIS HOTEL FOR A BIT.
IHI- HIHI!
IDIOT.
HE'S BEEN AN HONORED GUEST EVER SINCE THE ESTABLISHMENT OF THIS PLACE. AS IF HE'LL DO THAT.
BUT IF HE'S LOOKING FOR A WINE, SHOULDN'T HE ASK THE MANAGER?
YOU'RE ONLY SURPRISED BECAUSE THE YOUNG PART-TIMER IS KNOW-LEDGEABLE.
DON'T MIND THE RESTAU-RANT AND GO HELP OUT MR. SAEKI.

...YES, SIR.
ブォォ
キッ
ガチャ...
SORRY FOR THE WAIT.

WELL, GET INSIDE.
.....
A ROLLS-ROYCE ..
BUT I'M WEARING ..
IT'S FINE, IT'S FINE.
SO~ WHAT WOULD YOU LIKE TO EAT?
ゴオオ

IT DOESN'T REALLY MATTER...
FUFU-FU~N♪
FIRST, CHAM-PAGNE BEFORE THE MEAL.
KRUG CLOS DU MESNIL!
HAVE YOU EVER TRIED IT BEFORE?
NO WAY! IT'S SO EXPENSIVE.
MEAT WOULD PROBABLY BE THE BEST FOR YOUNG PEOPLE.
BLOW-FISH SUSHI ...
POUR...

UM ...
THAT ASIDE, WHAT WAS THE WINE YOU DRANK A LONG TIME AGO?
OH, THAT'S RIGHT. THE WINE, HUH.
IT MUST HAVE BEEN MORE THAN 20 YEARS AGO.
THE FLAVOR ...
IT WAS THICK, OILY, AND HAD A COMPLEX DEPTH.
AND DESPITE ALL THAT, IT WAS A FRUITY... WHITE WINE.
SO IT WAS A WHITE WINE?

TN: DEPTH OF WINE REFERS TO ITS INTENSITY AND COMPLEXITY OF TASTE

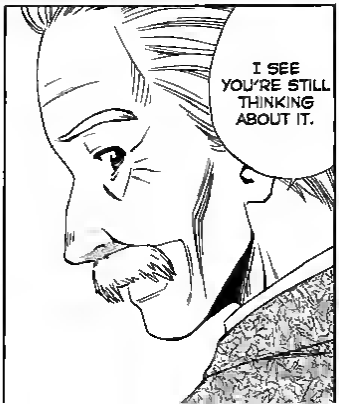
A FRAGRANCE WITH A CHANGING THICKNESS...
THE SHADE OF COLOR WAS CLOSE TO GOLD, AND IT GAVE OFF A FEEL OF RIPENESS.
IT HAD A BRILLIANT FRAGRANCE, YET A COMPLEX, CHANGING THICKNESS.
BUT I DON'T THINK IT WAS A PARTICULARLY FAMOUS OR EXPENSIVE WINE.
IF SO, I WOULD HAVE REMEMBERED THE NAME.
DO YOU HAVE ANY RECOLLECTION OF...
THE SOURCE, THE DESIGN, OR THE SHAPE OF THE BOTTLE?
HEY NOW, DON'T YOU KNOW THE MOST IMPORTANT TASK FOR US OLD PEOPLE?
IT'S TO FORGET.
THAT'S WHY THE PAST ALWAYS SHINES GLORIOUSLY.

DID IT HAVE A HARD FEEL TO IT, SORT OF LIKE TASTING MINERALS?
HAHAHA! THIS IS A COMPLETE MYSTERY!
MAYBE IT DID ...
IF THAT IS THE CASE, THE FAMOUS CHABLIS ONLY USES THE CHARDONNAY GRAPES WITH THAT FEEL.
CHABLIS, YOU SAY? I WONDER WHAT YOU CONSIDER DELICIOUS.
I SEE. KONDO.
JEAN COLLET IS NOT VERY WELL-KNOWN,
BUT I THINK IT IS A GOOD WINE MAKER.
UNDER-STOOD.
I WILL BE WAITING UNTIL YOU COME BACK.

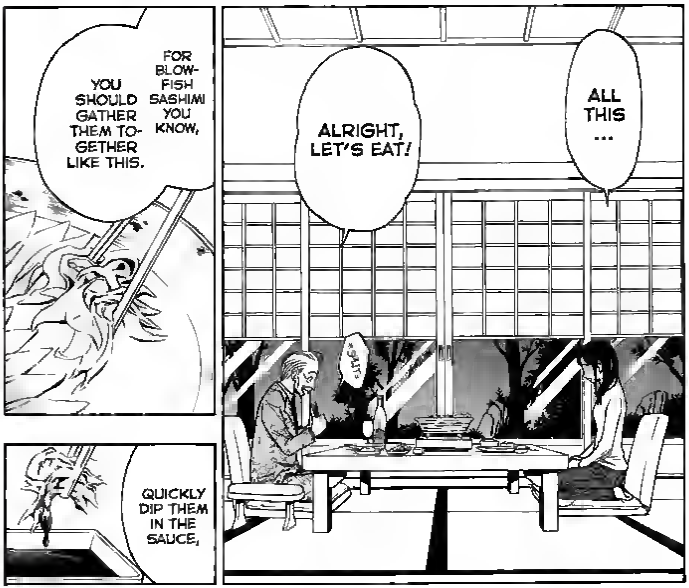
童松

HOW IS IT? A BEAUTIFUL GARDEN, ISN'T IT?

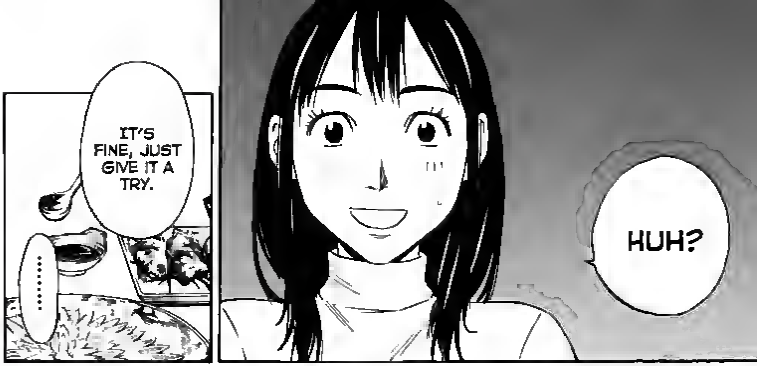
HUH?
YES, OF COURSE

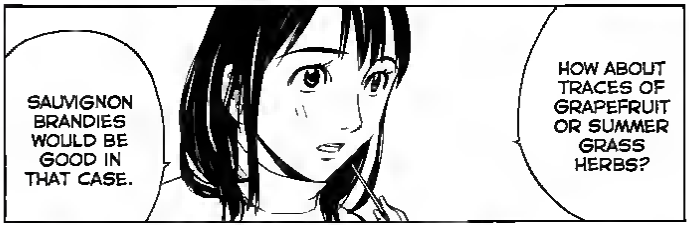

I SEE YOU'RE STILL THINKING ABOUT IT.

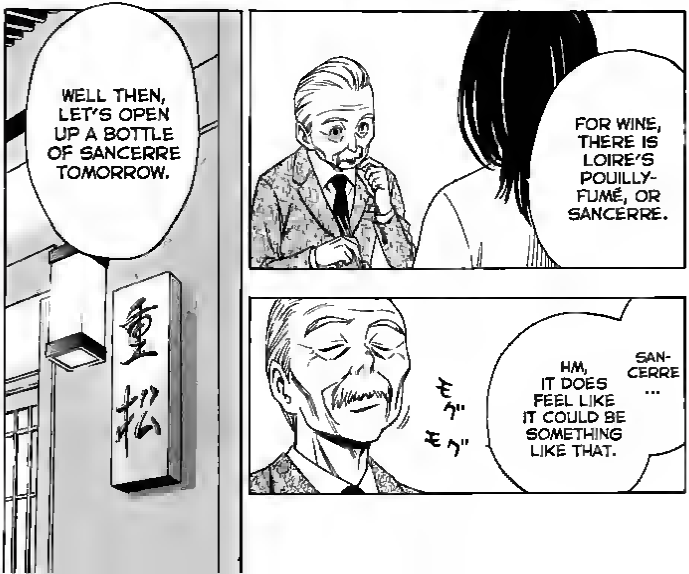
とらふぐ


ALL THIS ...
ALRIGHT, LET'S EAT!
EAT?
FOR BLOW-FISH SASHIMI YOU KNOW,
YOU SHOULD GATHER THEM TO-GETHER LIKE THIS.
QUICKLY DIP THEM IN THE SAUCE,

I SEE...
NOW, YOU SHOULD TRY IT.
WOA~H!
AND THEN EAT THEM...WITH A POUNDING HEART.
BUT, LET'S SEE...
HM~~ THIS ONE IS VERY NICE TOO...
BUT WHAT ABOUT THE WINE?
THE SOURNESS OF KABOZU ADDS TO THE DEEP FLAVOR OF THE ROES,
ALMOST LIKE ADDING IN THE AROMA OF SAKE.
2005
CHABLIS

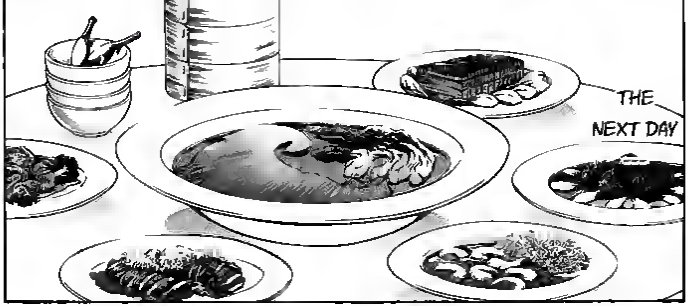

IT'S FINE, JUST GIVE IT A TRY.
……
HUH?

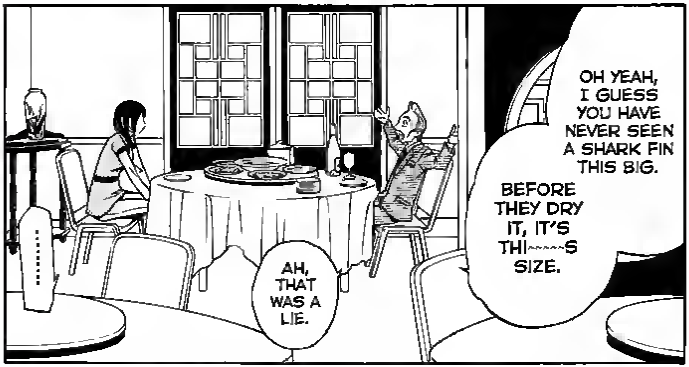

SAUVIGNON BRANDIES WOULD BE GOOD IN THAT CASE.
HOW ABOUT TRACES OF GRAPEFRUIT OR SUMMER GRASS HERBS?

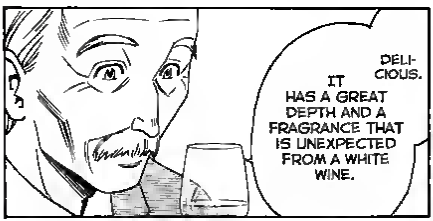

WELL THEN, LET'S OPEN UP A BOTTLE OF SANCERRE TOMORROW.
重松
FOR WINE, THERE IS LOIRE'S POUILLY-FUMÉ, OR SANCERRE.
SAN-CERRE …
HM, IT DOES FEEL LIKE IT COULD BE SOMETHING LIKE THAT.
モグ
モグ

THE NEXT DAY---
GO AHEAD, ORDER ANYTHING YOU LIKE.
BUT ...
CHEF, KEEP ON SERVING HER ANYTHING THAT'S GOOD.
MAYBE SANCERRE IS THE CLOSEST TO WHAT I'M LOOKING FOR.
AND IT HAS A MODERATE PRICE TOO.
HOW ABOUT THAT SANCE-RRE?
BUT IT STILL FEELS LIKE THERE'S...
ﾅﾝﾛﾛ
ﾅﾝﾛﾛ

I SEE!
WITH THIS, THE SCENT OF SWEETFISH AFTER EATING SEAWEED
OR RATHER, IT GIVES A DISTINCT ETHNIC AROMA...
CHEF, WHAT IS THIS?
IT'S KONO-WATA,
THE ENTRAILS OF SEA CUCUMBER
IF YOU ARE LOOKING FOR SOMETHING WITH A DISTINCT AROMA, IT WOULD BE VIOGNIER GRAPES.
CONDRIEU IS A FAMOUS WINE FITTING THAT DESC-RIPTION...

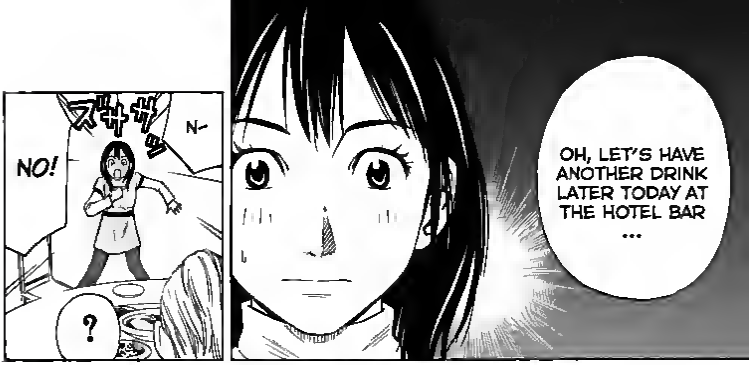

THE NEXT DAY


OH YEAH, I GUESS YOU HAVE NEVER SEEN A SHARK FIN THIS BIG.
BEFORE THEY DRY IT, IT'S THI~~~~S SIZE.
AH, THAT WAS A LIE.


DELI-CIOUS.
IT HAS A GREAT DEPTH AND A FRAGRANCE THAT IS UNEXPECTED FROM A WHITE WINE.

UM... RATHER THAN THAT, HOW IS CONDRIEU?

THEIR REGULAR WINE IS GOOD, BUT THEY ALSO HAVE GOOD SHAOXING WINE.
BUT YOU KNOW, THIS PLACE IS ALSO FAMOUS FOR ITS DRIED ABALONE.

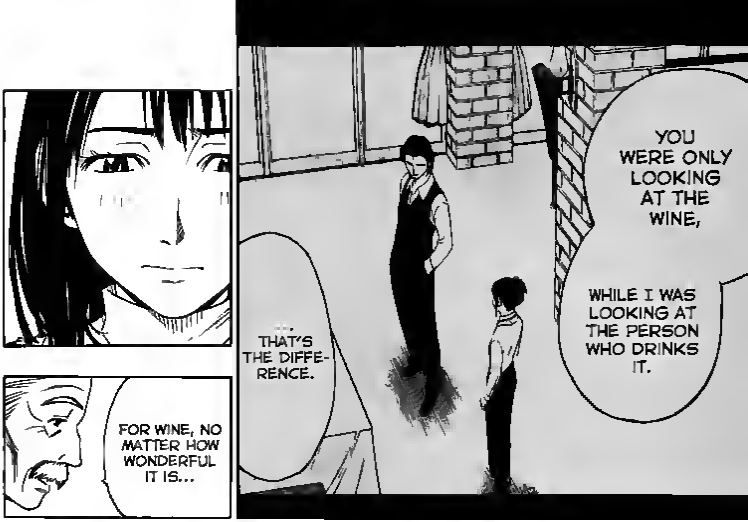

NO!
N-
?
OH, LET'S HAVE ANOTHER DRINK LATER TODAY AT THE HOTEL BAR ...

HE'S GOING TO LET YOU EAT AND DRINK ...
NAAAH, IT'S DEFINITELY SUSPICIOUS.

IT SEEMS LIKE YOU ARE JUST TRYING TO STRING ME ALONG!
ARE YOU REALLY LOOKING FOR A WINE?

PLEASE STOP IT!

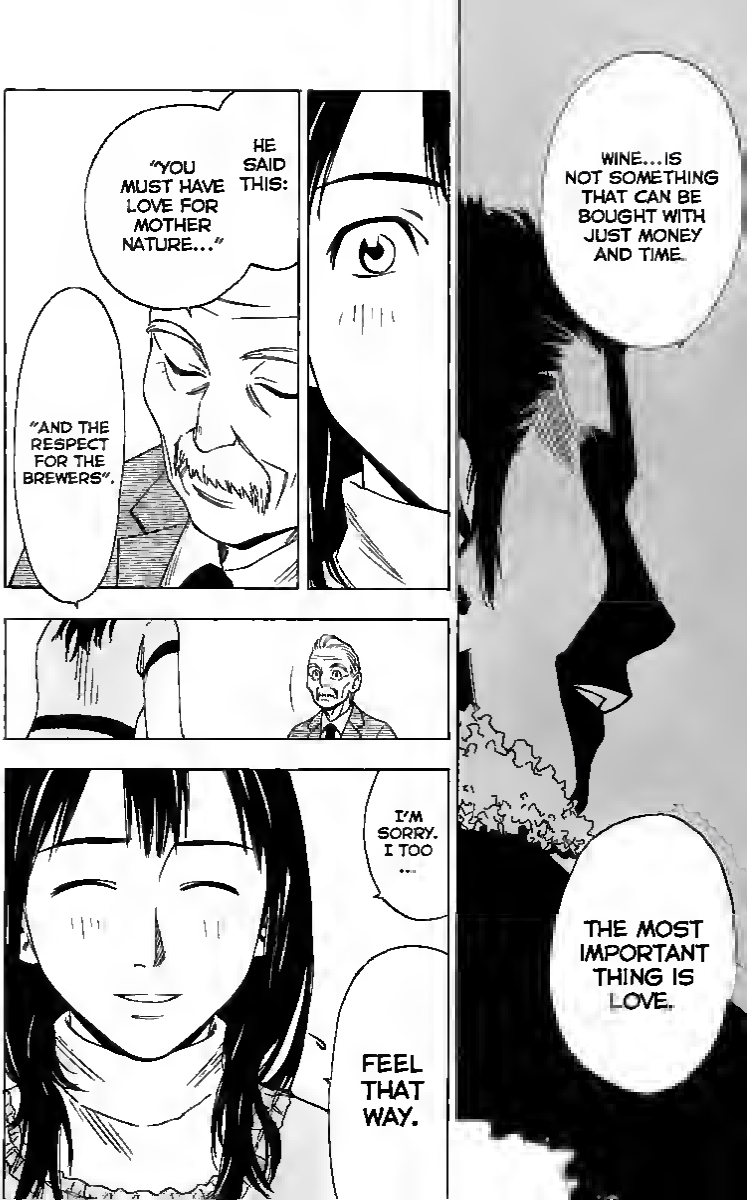
PERHAPS YOU JUST HAVEN'T REALIZED IT.
...I AM.
I...HAVEN'T REALIZED IT!?
BUT I HAVE NEVER ACTUALLY STUDIED HOW TO SERVE WINE.
...NO, IT IS TRUE THAT I WORK THERE,
IN THE RESTAU-RANT, DO YOU SPECIALIZE IN WINE SERVICES,
THEN MAYBE THAT'S WHY YOU DON'T UNDER-STAND.
THE ONLY THING YOU'RE THINKING ABOUT IS WINE.
OR ARE, IN OTHER WORDS, A SOMME-LIERE?
!


YOU WERE ONLY LOOKING AT THE WINE,
WHILE I WAS LOOKING AT THE PERSON WHO DRINKS IT.
...THAT'S THE DIFFERENCE.
FOR WINE, NO MATTER HOW WONDERFUL IT IS...

DON'T YOU THINK WHO TO DRINK WITH IS MORE IMPORTANT?
RATHER THAN WHAT TO DRINK,

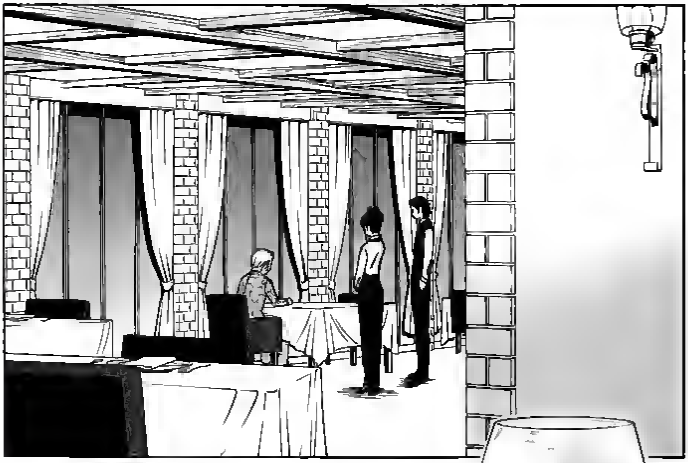
ALONG WITH A PERSON'S HAPPINESS, SORROW, LOVE, OR HATRED.
I BELIEVE THAT WINE IS SOMETHING TO SHARE WITH OTHERS.

I HAPPENED TO BE ACQUAINTED WITH A YOUNG WINE IMPORTER
JUST DURING THE PERIOD WHEN I WAS MOST INTO WINE,
BACK THEN ...
ALTHOUGH IT'S REALLY LONG AGO NOW.
DID YOU DRINK THE WINE YOU ARE LOOKING FOR TOGETHER WITH SOMEONE?
CAN YOU DETERMINE THIS WHITE WINE BY BLIND TASTING?
JUST THE GRAPE VARIETY IS FINE.
I HAVE INVESTED MUCH TIME AND MONEY INTO WINES YOU KNOW.
TO THINK THAT WHAT A PUNK, I WOULDN'T EVEN GUESS THE GRAPES CORRECTLY.

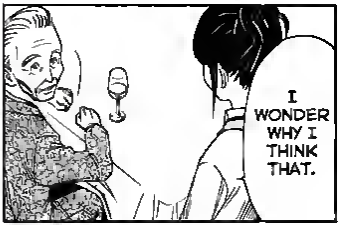

WINE...IS NOT SOMETHING THAT CAN BE BOUGHT WITH JUST MONEY AND TIME.
THE MOST IMPORTANT THING IS LOVE.
I'M SORRY. I TOO ...
FEEL THAT WAY.
HE SAID THIS:
"YOU MUST HAVE LOVE FOR MOTHER NATURE..."
"AND THE RESPECT FOR THE BREWERS".

STRANGE WINES... SURPRISING OTHERS...
THE WINE I'M LOOKING FOR IS THE ONE I DRANK WITH HIM THAT DAY.
HE ALWAYS BROUGHT SLIGHTLY STRANGE ONES, AND LOVED TO SURPRISE THE CHEFS AT GINZA WITH THEM.
NOW, THAT'S ALL THE HINTS I CAN GIVE YOU.
I SEE.
THAT'S WHAT THIS WAS ABOUT..
I UNDER-STAND NOW.
I WILL BE WAITING IN THE RESTAU-RANT AT 7PM TOMORROW.

THE NEXT DAY...

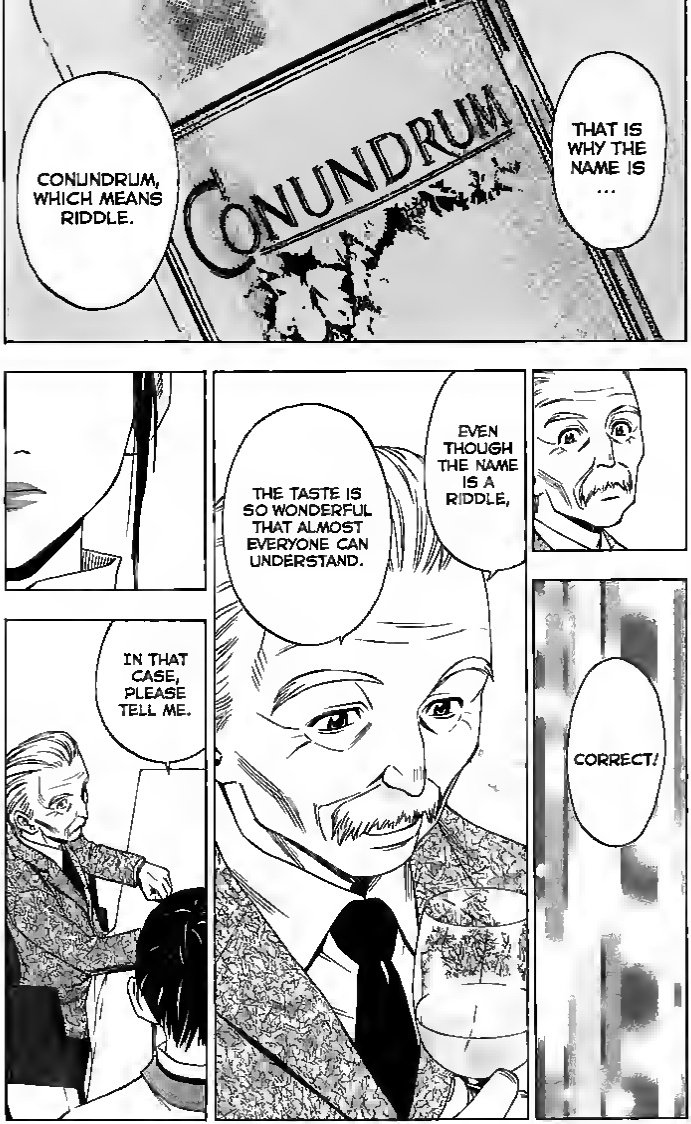


HO, THIS MUST BE THE ONE I WAS LOOKING FOR?


I WONDER WHY I THINK THAT.

HERE YOU ARE ...
コト...

THAT IS BECAUSE THIS IS CALIFORNIA'S CONUNDRUM.
CONUNDRUM
California White Table Wine
THERE ARE MANY WINES THAT USE A VARIETY OF GRAPES,
THIS WINE HAS CREATED ITS OWN UNIQUE IMAGE,
AND IS KNOWN FOR USING MANY TYPES OF GRAPES.
I BELIEVE THAT IT WHY IT IS IMPOSSIBLE TO DETERMINE THE GRAPE VARIETY BY BLIND TASTING.
THE ONES USED ARE CHARDONNAY, SÉMILLON, SAUVIGNON BLANC, MUSCAT, AND VIOGNIER.
"DO YOU UNDER-STAND MY TRUE NATURE?"
PERHAPS THAT IS A CHALLENGE FROM THE WINE TO ITS DRINKERS.

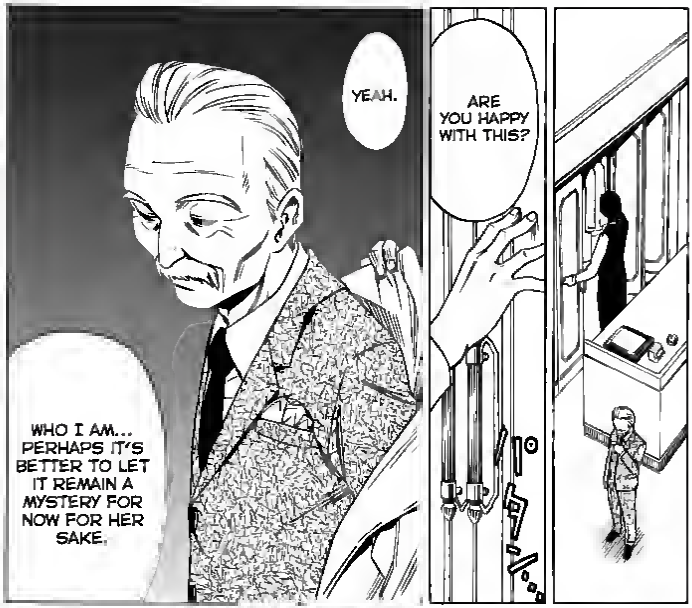

CONUNDRUM
CONUNDRUM, WHICH MEANS RIDDLE.
THAT IS WHY THE NAME IS ...
EVEN THOUGH THE NAME IS A RIDDLE,
THE TASTE IS SO WONDERFUL THAT ALMOST EVERYONE CAN UNDERSTAND.
IN THAT CASE, PLEASE TELL ME.
CORRECT!

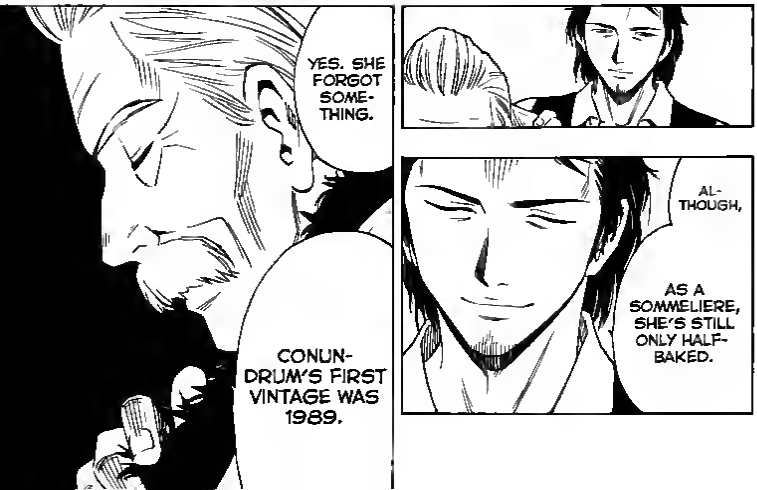
WHY DID YOU PLAY THAT KIND OF GAME?
IN REALITY, YOU WERE NOT LOOKING FOR THE WINE,
BUT TO GIVE ME HINTS TO SOLVE THIS MYSTERY.
WHY DID YOU TREAT ME TO ALL THAT FOOD FOR A WINE THAT COSTS ABOUT 3000 YEN?
YOU SAW RIGHT THROUGH ME!
YES, A RANDOM GAME PLAYED BY AN ELDERLY MAN.
BUT IT WAS VERY FUN.

SAEKI ...
JUNI-CHIRO.
YOUR INITIALS ARE,
J.S.
...ARE YOU...
ARE YOU MY BENE-FACTOR, MR. JOHN SMITH?

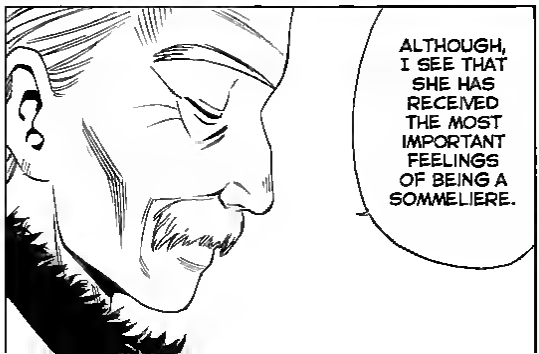
WHAT ARE YOU TALKING ABOUT?
NO ...
IT IS NOTHING.
THEN WHY DID YOU...

IT'S NOT ONLY YOU.
IF PEOPLE OPEN UP THEIR HEARTS, YOU WILL NOT BE ALONE NO MATTER WHERE YOU ARE
SOMEONE WILL HELP YOU.
IF YOU EVER NEED HELP, COME AND TALK TO ME.
NEXT TIME, I WILL SHOW YOU MY PRIDED WINE CELLAR.
YOU WILL BECOME A GOOD SOMMELIERE.
...THANK YOU VERY MUCH.

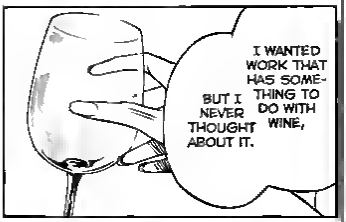

YEAH.
ARE YOU HAPPY WITH THIS?
WHO I AM... PERHAPS IT'S BETTER TO LET IT REMAIN A MYSTERY FOR NOW FOR HER SAKE.

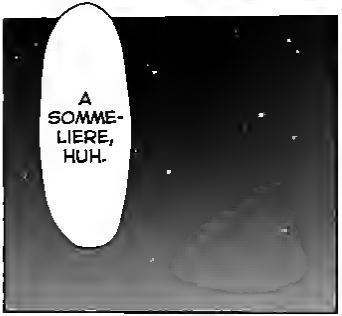

YES. SHE FORGOT SOME-THING.
CONUN-DRUM'S FIRST VINTAGE WAS 1989.
AL-THOUGH,
AS A SOMMELIERE, SHE'S STILL ONLY HALF-BAKED.

DID SHE TALK ABOUT HER FATHER?



NOT AT ALL...


I WANTED WORK THAT HAS SOMETHING TO DO WITH WINE,
BUT I NEVER THOUGHT ABOUT IT.


A SOMMELIERE, HUH.

...THAT IS, THE LOVE FOR WINE.

le vin #5

Conundrum

Conundrum

It is a white wine produced by the Wagner family from the Caymus Vineyard. They are a leading producer of Cabernet Sauvignon grapes in California.
The name Conundrum has the meaning of "riddle", and it implies the question of "can you guess the variety of grapes in this white wine?" to the consumers. The answer is Sauvignon Blanc, Chardonnay, Viognier, Sémillon, Muscat Canelli among others.
Conundrum can also mean "a difficult problem". With refined aroma from the Viognier, it has a very rich sour taste that one does not get tired of.
The wine makes one think that "perhaps the maker wanted to have the high quality taste of Viognier be available for a mid-price range". Viognier is expensive and hard to come by for ones of high quality (it goes for about 240 yen per kilogram in California). As Conundrum blends it together with an abundance of other grape varieties, and creates something with similar taste is roughly one-third of the price.
The disadvantage of using Viognier is that because the acidity is low with slightly higher alcohol concentration it has a dull taste. Rather than having it blended with fully ripened Sauvignon Blanc and Chardonnay, they are trying to overcome this problem. This wine is meant to be consumed soon after purchase.

(Photo curtesy of California Wine Trading
The 2005 vintage sells for about 3500 yen.)

ソムリエール

la sommelière

ワインの自由。

文／堀賢一

●堀賢一（ほり　けんいち）
1963年、北海道小樽市生まれ。青山学院大学大学院国際政治経済学研究科博士課程修了。ワインインスティテュート駐日代表。著書に『ワインの自由』（集英社）、『ワインの個性』（ソフトバンク）、監修に『Bordeaux Futures: The Capital Asset Pricing Model and its Risk Redemption』（1992）、共著に『ワインと幸福を考える』（講談社）、監修に『ブムリエ』（集英社）、『ワインのはか』（フジテレビ）、『世界遺産』（TBS）など。

STEP❶「折半耕作」

ブルゴーニュでは、ほぼ同一のワインが瓶詰めされているにもかかわらず、ラベルが異なるというだけで、流通価格が半額程度となっているボトルが、少ないながらも存在します。

◎畑の細分化

フランス革命以前、ブルゴーニュの畑を所有していたのは、教会と貴族たちでした。記録に現れる教会の葡萄畑の所有は、587年にクローヴィスの孫にあたるダントラムがディジョンのサン・ベニグヌス修道院に畑を寄進したことに始まり、630年には下ブルゴーニュ公国の君主がジュヴレ・シャンベルタンやヴォーヌ・ロマネ、ボーヌの畑をベーズ修道院に寄進していきます。

サン・ヴィヴァン修道院は1232年、ブルゴーニュ大公女から現在のロマネ・コンティやラ・ロマネ、ラ・ターシュやリシュブール、ロマネ・サン・ヴィヴァンにあたる畑を下賜されました。シトー派修道会が12～14世紀にかけて開墾した50ヘクタールに及ぶクロ・ド・ヴージョからもわかる通り、この時代の畑は比較的規模が大きく、単一の所有者によって所有・管理されていたようです。

中世を通じて、ブルゴーニュの葡萄畑のほとんどは教会や貴族によって所有されていたのですが、1789年に起こったフランス革命はこの状況を一変させます。

革命によって没収された教会や貴族の畑は1791年から公売に付されるのですが、買い手であった市民には十分な資金がなかったため、畑は分割して売りに出されるようになります。また、1804年に公布されたナポレオン法典が、長子相続制ではなく均等相続制を強いたため、これ以降、時代が下がれば下がるほど、葡萄畑は細分化されていき、50ヘクタールのクロ・ド・ヴージョを80人以上が分割所有する現在の状況へと発展します。

◎畑の借地契約

時代が下がるにつれ、こうした均等相続制によって畑の細分化に細分化された畑の収益のみでは相続人が生活できなくなると、畑を他の葡萄栽培者兼ワイン生産者（ドメーヌ）に貸し出す一方、相続人は他の職業に就くことが一般化します。

ブルゴーニュで広く行われている

葡萄畑の借地契約には、フェルマージュと呼ばれる賃借耕作と、メタヤージュと呼ばれる折半耕作の二種類があります。

フェルマージュにおいては、耕作に掛かる費用はすべて借地人の負担となりますが、地主に現金で借地料を払えば、収穫した葡萄はすべて借地人のものとなります。

一方、ブルゴーニュ固有のメタヤージュはやや複雑で、葡萄畑の資産（葡萄樹の植え替えや支柱、ワイヤーなど）に関わる費用は地主負担となるものの、通常、収穫の半分を地代として受け取ります。この地代は、双方の話し合いにより、葡萄で受け取ったり、樽に入ったワインで受け取ったり、瓶詰めされた完成品の状態で受け取ったりすることが可能で、なかにはワインの販売までも借地人に任せ、現金だけを受け取る地主もいます。社会主義的な色彩の強いフランスでは、小作人の権利が法律で厳重に守られており、こうした畑の賃借は通常9年契約ですが、小作人が引退するまで契約を自動継続できます。

現在、ブルゴーニュの全葡萄畑面積のうち、3分の1程度がこうした借地契約によって耕作されていると考えられており、葡萄畑の流動性を高めることができない最大の要因となっています。

2006年9月、前立腺ガンで84歳で亡くなったブルゴーニュの精神的指導者、アンリ・ジャイエが行っていたのはメタヤージュで、林業に従事する兄のジョルジュ・ジャイエが相続した分のエシェゾーの区画を借り上げて折半耕作し、でき上がったワインの一部を借地料としてジョルジュ・ジャイエに払っていました。

こうしてジョルジュ・ジャイエに渡ったボトルは一見、アンリ・ジャイエのエシェゾーと区別がつかないのですが、通常、ジョルジュ・ジャイエのラベルのボトルはアンリ・ジャイエのラベルの半額以下で取引されています。一般論として、折半耕作によって醸造されたワインのうち、どの樽を借地料として地主に渡すかを決めるのは借地人で、このため、借地人は最上の樽を手元に残すといわれています。

（文と絵は『メタヤージュ』より）

STEP❷「樹齢」

ワインのラベルにときどき、フランス語で〝Vieilles Vignes〟とか英語で〝Old Vines〟といった単語を見かけることがありますが、これはどちらも「高樹齢の葡萄樹の果実から醸造されたワイン」であることを示しています。こうした表示が行われるのは、一般に「高樹齢の葡萄樹はより高品質なワインを生み出す」と考えられているからです。

◎樹齢と品質

葡萄樹は生育環境によっては200年を超えて生き、果実を生らせることが可能ですが、樹齢が上がるにつれて果実の収量が激減します。そのため経済的な理由から、日本での小売価格が1000円未満の、商業的なワインを生産する葡萄畑では通常、樹齢20年程度で葡萄樹をわざわざ引き抜き、新しいものに種え替えています。

同じ畑に植えられた同じ葡萄品種であっても、樹齢10年の葡萄樹の赤ワインと樹齢50年のものを比べると違いは明瞭で、樹齢が高いものの方が色が濃く、味わいも凝縮しています。

高樹齢の葡萄樹がより高品質なワインを生み出すことの理由としてよく、「低樹齢の葡萄樹は根の発達が不十分で、下層土壌からミネラル分や微量元素を充分に吸い上げることができないから」とか、「低樹齢の葡萄樹はそのエネルギーを枝葉の成長に向けがちで、果実に充分な糖分が蓄積されないから」といったものが挙げられてきましたが、研究者は現在、こうした推論に否定的です。近年の研究で、高樹齢の葡萄樹の樹勢は根においても弱まっていることがわかってきましたし、葡萄樹の徒長（※1）性が問題となるのは、その栽培方法に問題があるからだと考えられています。

ワイン用葡萄栽培に革命をもたらしたリチャード・スマート博士は、「高樹齢の葡萄樹がより高品質なワインを生むと考えられてきたのは、樹勢が弱まるために枝葉が過剰に繁茂することがなくなり、果実が充分な日光を受けるようになるからである」とし、「枝葉と果実のバランスを適切にコントロールし、充分な日光を受けられるように調節してやれば、低樹齢の葡萄樹からも高品質のワインを醸造することは可能である」としています。

◎ふたつの異なる意見

「高樹齢の葡萄樹はより高品質なワインを生み出す」という考え方は、1935年に制定されたフランスの原産地統制呼称法（AOC法）にも反映されています。すなわち、この法律上の原産地を名乗るためには一般に、樹齢3年以下の葡萄樹の果実を用いることができず、そうしたワインは最下級の「ヴァン・ド・ターブル」として販売しなければなりません。また、ボルドーの格付けシャトーのほとんどでは、樹齢4年以上の葡萄樹からの果実であっても、生産者の自主基準を下回る樹齢のワインを最上級のワインにブレンドすることはせず、セカンドワイン等と

【※1】徒長＝植物の茎葉が伸びすぎること。

して販売しています。

ブルゴーニュにおいてはあまり広くは行われていませんが、優良な生産者はやはり、自主基準を設定しています。ドメーヌ・ラルロは、ニュイ・サン・ジョルジュの一級畑であるクロ・デ・フォレ・サン・ジョルジュを単独所有していますが、この畑には高樹齢の葡萄樹と若い葡萄樹が混在しています。品質にこだわりをみせる同社は1993年以降、この畑の葡萄を三分類し、低樹齢のワインを「ニュイ・サン・ジョルジュ」、樹齢15年までのワインを「ニュイ・サン・ジョルジュ プリミエ・クリュ」、高樹齢のものを「ニュイ・サン・ジョルジュ プリミエ・クリュ クロ・デ・フォレ・サン・ジョルジュ」として出荷しています。

一方、「樹齢3~4年といった低樹齢の葡萄樹も高品質なワインを生み出すことが可能」とするワインメーカーもいます。彼らの主張は、「葡萄樹は低樹齢と高樹齢の二段階で高品質な葡萄を生産可能で、その中間の樹齢で品質が低下する」というものです。高樹齢の葡萄樹が高品質の葡萄果を生み出す理由のひとつとして、「樹齢によって樹勢が弱まり、果実の収量が下がるから」というものがありますが、これは樹齢3~4年の、初めて果実を結実させる葡萄樹にも当てはまります。

彼らの主張を正当化させるためによく引き合いに出されるのは、「パリ・テイスティング」として知られる1976年に行われたブラインド・テイスティングで、9名のフランス人専門家がフランスの最上のワインよりも、当時無名のカリフォルニアワインを最上位に選んでしまった事件です。このとき、シャトー・ムートン・ロートシルト1970年やシャトー・オー・ブリオン1970年を抑えて赤ワインの第一に輝いたのは、スタッグス・リープ・ワイン・セラーズのカベルネ・ソーヴィニヨンだったのですが、このワインを生んだ葡萄樹の樹齢は、たった3年でした。

(『ワイン』誌3「風が若のワイン」より)

STEP ❸ 「情報の信憑性」

インターネットが一般消費者にも普及し始めた1990年代末以降、日本における高級ワインの小売市場は劇的な変化を遂げました。ネット上のワイン販売に関する限り、日本はすでに世界で最も進んだ国・優良なワインショップが多く存在する市場となりました。しかしその一方で、詐欺まがいの広告がはびこる、最もすさんだ市場でもあるのです。

◎評価の濫用と詐欺的な広告

インターネット上のワインショップからのメール・マガジンを読んでいると、消費者の衝動買いを誘う手法として、ロバート・パーカー主宰の「ワイン・アドヴォケート」や「ワイン・スペクテイター」といった、ワイン批評誌の100点満点での評価を併記する方法が世界的に一般化しています。こうした情報を載せること自体に問題はないのですが、日本では多くの店で、勝手な「翻訳」が加えられています。すなわち、ロバート・パーカーが「(96～100)点」といった暫定評価を行ったワインは、広く「パーカー100点ワイン」として販売されていますし、「(96～100)点」という暫定評価の後で100点満点の確定評価がでても、多くのワインショップは何食わぬ顔でそのまま「パーカー100点ワイン」として販売を継続しています。

さらに、ある地域のあるヴィンテージに対して、批評家が一般論として評価した評点を、あたかも特定のワインがそうした高評価を受けたかのように消費者の誤認を誘う広告も目立ちます(例えば、サンテミリオン全般の1990年ヴィンテージに対してパーカーが98点評価をしていることを利用して、パーカーが個別には75点にしか評価していないワインを「パーカー98点ヴィンテージのシャトー・ヴィルモーリン」と広告するようなケース)。

私の知る限り、「パーカー(96～100)点」を「パーカー100点」とか、「パーカーのパーフェクト・ワイン」と宣伝しているワインショップは日本以外にはありません。

ネット上では、こうした批評家による評価の濫用だけでなく、なんら根拠を示さないまま、「このACマルゴーの中身はシャトー・マルゴーのセカンドワイン」とか、「このACソーテルヌの中身はシャトーディケムの格落ち」、「このネゴシアン詰めACコート・デュ・ローヌの中身は(伝説的な生産者である)アンリ・ボノーのシャトーヌフ・デュパープ」といった詐欺まがいの広告が跡を絶ちません。

◎DRCのケース

ブルゴーニュの頂点に君臨するドメーヌ・ド・ラ・ロマネ・コンティ社(以下、DRC)も、こうした詐欺まがいの広告のターゲットとされてきました。

DRCは同社のラベルでは、7種類の赤ワインと1種類の白ワインしか発売していませんが、実際にはヴォーヌ・ロマネ村に5つの第一級畑と、パタール・モンラッ

ジェの一部も所有していることが知られています。こうしたワインも実際にDRCで醸造されているのですが、同社の品質基準に満たないとされ、特殊な方法でDRCの名前を隠して販売されています。こうした事実を捉えて、日本の特定のワインショップのメール・マガジンに「このバタール・モンラッシェを醸造したのはDRCらしい」とか、「このヴォーヌ・ロマネはDRCの『もの』と書かれているのを見かけることがあります。私はこうした怪しい売り文句を受け取るたび、DRC社に報告をしてきたのですが、こうした広告が事実であったことはありません。フランスでは情報公開法により、生産者は消費者のこうした問い合わせに真実を伝える義務があります)。

私が「DRCのオート・コート・ド・ニュイ1998年」をインターネット上のワインショップやオークションで初めて見かけたのは、2003年1月のことでした。

「またとんでもない詐欺事件に発展しそうだ」と思い、DRC社のオーベール・ド・ヴィレーヌにファックスを送ったのですが、DRC側の対応はいつもとまったく違っていました。

ファックスを送った1時間後、出張中であるド・ヴィレーヌの代理として、DRC経営責任者であるジャン＝シャルル・キュヴリエから直接私の事務所に電話がかかってきました。そして彼の口から、「DRC瓶詰め」と書かれたオート・コート・ド・ニュイ1998年は実際に、DRC社が所有、管理する畑のもので、醸造は醸造責任者であるベルナール・ノブレが行ったこと、友好関係にあるパリのワインショップでだけ、店頭価格21ユーロ(約3000円)で販売されていることなどを聞かされました。

キュヴリエは電話の最後に、「ところでB本でいくらで売られているのか?」と聞いたのですが、私の返答に彼は悲しそうな声で、「残念だ」とだけ答えました。

(ラ・コンブ・ド・ラ・ヴィーニュ「2本目のブラン」より)

STEP❹ 「スパークリングワインの苦悩」

スパークリングワイン専門家として第一人者の地位を築きつつあるトム・スティーヴンソンは、「シャンパーニュ以外の生産者で、最上のシャンパンに匹敵する可能性があるのは、カリフォルニアのロデレール・エステイトとイギリスのナイティンゲールだけだ」としています。

◎カリフォルニアの苦悩

1990年代以降、世界の高級スパークリングワイン生産者は経営的に苦しい状況に置かれ、多くのブランドが姿を消しました。

カリフォルニアを例にとると、シャンパーニュのドゥーツ社がアロヨ・グランデに建設したメゾン・ドゥーツは、ワイナリー自体の売却を余儀なくされましたし、スペインのコドーニュ社が建設した、カリフォルニアのもっとも美しいワイナリーのひとつに数えられるコドーニュ・ナパは、名前をアルテーサに変え、現在ではほぼスティルワインのみを生産しています。

シャンパーニュのテタンジェ社の投資による壮麗なドメーヌ・カーネロスやスペインのフレシネ社の子会社のグローリア・フェラーなどは、現在もスパークリングワインを中心とした生産体制ですが、キャノシュ・プローの改善のために、シャルドネやピノ・ノワールのスティルワインを生産し、これが成功しているために、もともと栽培していたスパークリングワイン用のシャルドネやピノ・ノワールの一部を引き抜き、より高品質なスティルワインを生み出す同品種のクローン(※1)に植え替えを始めています。

◎スパークリングワイン・ビジネス

こうした苦難の背景にあるのは、本場シャンパーニュの生産過剰と在庫過多で、1980年代には全生産者の総在庫量が全出荷量の平均3年分であったのに対し、1990年代前半には37年分にまで跳ね上がり、この水準は現在も続いています。こうした供給過剰の影響は、フランスの国内市場のみならず、世界中のシャンパンの価格に如実に現われています。

例えば、楽天市場で検索すると、並行輸入品とみられるものながら、ランソンやポメリーといった国際ブランドの750mlボトルが3000円(消費税込)を切って販売されており、なかには数量限定ではあるものの、2000円を切っているものすらあります(2006年11月末時点)。カリフォルニア産のスパークリングワインとしては、酒類小売大手のやまやの店頭で、グローリア・フェラー社の上級品であるロイヤル・キュヴェ1996年(米国での希望小売価格は28ドル)が2000円で販売されており、価格をはるかに超えるクオリティを提供していますが、その隣でシャンパンが似たような価格で陳列されている状況では、一般消費者の食指はなかなか動きません。

現在、シャンパンの価格は二極化しており、日本の店頭価格が1万

【※1】クローン:収量や寒冷地耐性、果実の成熟のスピード、ウイルスや病気に対する抵抗力などが異なる、同一植物品種内のさまざまな個体。スパークリングワイン用のピノ・ノワールのクローンは果粒が大きめで、赤ワインに醸造すると色の薄いものとなる。

円を超えるような高額品の供給が需要に追いつかず値上がりする一方、市場にあふれ出る価格訴求型のシャンパンは、シャンパーニュ地方産以外のスパークリングワインの価格の天井を押し下げています。

瓶内二次発酵を行う高級スパークリングワインの生産では、原料葡萄の購入から出荷まで3年を超えるような年月がかかり、そのストックにかかる金利負担は膨大で、経営的には非常に資本回転率の悪いものです。

金利上昇の局面で、利益率の高い高額品の価格の天井を、価格訴求型のシャンパンに押さえられると、経営が立ち行かなくなるのは目に見えています。こうした壁を突き破るためには、ロデレール・エステイトやナイティンバーのように「シャンパンと同等か、それ以上」というイメージを構築する以外に方法はありません。

２００５年7月時点での在庫量が36年分と、過去最高のレベルであるにもかかわらず、好調な売り上げに後押しされたシャンパーニュワイン委員会は、フランス原産地統制呼称委員会（以下、ＩＮＡＯ）に対して、単位面積あたりの収穫量を一律15・4％引き上げるよう申請しており、ＩＮＡＯはこれを認める方針のようです。

２００６年ヴィンテージから15・4％増えるとみられるシャンパンの生産量は、今後も世界のスパークリングワイン生産者の経営を圧迫し、多くのブランドを消滅に追いやるのでしょうが、その多くは、実際には、フランスのシャンパーニュ地方以外の生産者であるともいわれています。

STEP 5 【ボトル熟成しないワイン】

一般消費者のなかにはいまだに、「ワインは古ければ古いほど良い」と誤解しているひとが大勢います。しかしながら実際のところ、世界で生産されているワインの95%以上は、新しければ新しいほど美味しく感じられるワインです。

目安として、小売価格（750ml）が2000円以下のものは、購入後すみやかに消費すべきワインであると考えて差し支えありません。

ただし、2000円をはるかに超えるような価格のものでも、長期のボトル熟成によって品質が向上しない、購入後すみやかに消費されるべきワインが存在します。

◎ヴィオニエ

ヴィオニエは、フランスの北ローヌが原産とされる白葡萄品種で、黒葡萄におけるピノ・ノワールのように、非常に栽培が難しい、デリケートな品種です。糖度が低い状態でも果実として植物的に完熟できるリースリングの対極にあり、ヴィオニエは葡萄果の糖度が非常に高くなるまで収穫を待たないと生理的成熟（※1）に達しません。

実際、ヴィオニエ特有のアロマティックな香味をワインに引き出すためには、果実を生理的に完熟させることが必須で、結果として最良のヴィオニエは、北ローヌにおいてもカリフォルニアにおいても、アルコール度数が14%を超えるような、フル・ボディのワインとなります。

ヴィオニエの果粒は完熟すると濃い黄色になり、ワインは明るい黄緑がかった色調で、香りはライチーやピーチ、白い花を思わせる、非常に特徴的でアロマティノクなものとなります。アルコール度数が高めである一方で酸味は低く、ボトル熟成による質の向上は期待できないので、収穫から3年以内の、香りが強いうちに飲んでしまうべきワインとされています。ヴィオニエは5年以上のボトル熟成で、徐々にその特徴的な芳香が失われ、アルコール分の強さだけが突出した、くすんだ味わいへと老化します。

北ローヌやカリフォルニアのヴィオニエと同様に、ボトル熟成による品質の向上を期待すべきでない白ワインには他に、アルバリーニョ種からつくられるスペインのリアス・バイシャスや、ポルトガル・ダン地方のエンクルザードなどがあります。赤ワインの場合は、より消費者の好みに負うところが大きいものの、私個人は、北イタリアのドルチェットやカリフォルニアのジンファンデルは、若いうちにその果実味を楽しむべきワインだと思います。

（e vin 誌「ワインの謎」より）

【※1】葡萄果の生理的成熟とは、果皮や種子の変色、果粒内部の構造の変化、フェノールの変化等によって観察されるフレヴァー（香味成分）の成熟のことで、生理的成熟を経た葡萄果は、黄色に色づくまで樹になせておいたバナナと同じく、深い味わいをもつものとなる。
糖度や酸度、酸性度といった化学的指標から計算された分析的成熟が、「ワイン醸造上都合の良い、成熟の一過程」であるのに対し、生理的成熟は「果実としての完熟」であり、一般に、分析的成熟の後にくる。

◎トゥニー・ポートとマディラ

あまり知られていませんが、最上級のトゥニー・ポートやマディラといった、20年を超える長い樽熟成の後で瓶詰めされたワインは、出荷されてからできるだけ早く消費されるべき、とされています。

こうしたワインは、ボトル熟成させても酒質が向上しないだけでなく、ボトル内での還元的（非酸化的）熟成のために、還元臭と呼ばれる不快な匂いが発生したり、雑味が生まれて味が濁ったりすることが知られています。

硫化水素に代表される還元臭は、ワインをデキャンクに移し替えることにより、揮発させることが不可能ではありませんが、個人的には、トゥニー・ポートの30年物や40年物は、飲む日が決まってからでないと購入しません。

また、購入するに際して、優良な生産者のトゥニー・ポートやヴィンテージ・マディラには、裏ラベルに瓶詰め日時が記載されていますので、瓶詰めから2年以上経っているものは避けるようにしています。

近年日本では、「二酸化硫黄無添加」とか「酸化防止剤無添加」と謳われたワインが商業的な成功を収めていますが、こうしたワインは瓶詰めから三ヵ月以内程度で消費されるべきで、長期間のボトル熟成による味わいの発展を期待すべきではありません。

「ビジネスジャンプ」H18年23号～H19年2号・4号に
好評掲載されたものを収録しました。

◉ヤングジャンプ・コミックス◉
BJ

ソムリエール
❶

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le sommelière

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メッセージ

「はい。だから私も運命になんか負けません。」

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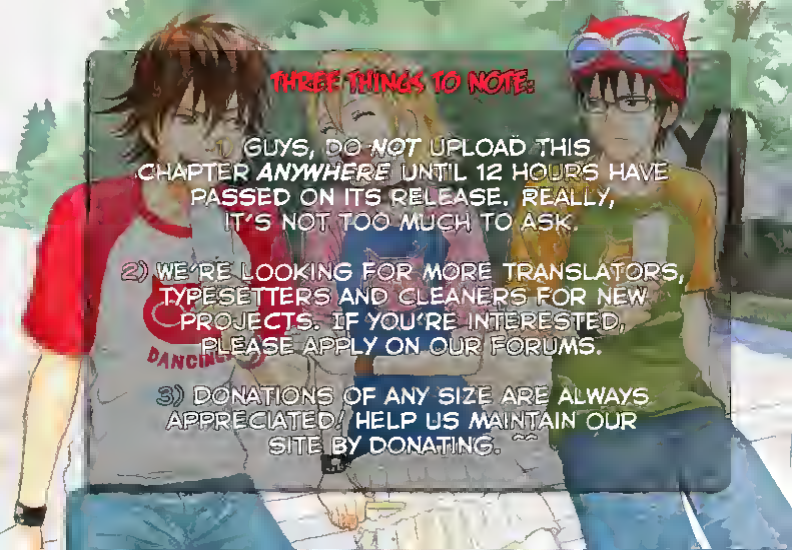
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